BUITENGEWONE

OFFISIËLE KOERANT

VAN SUIDWES-AFRIKA.

OFFICIAL GAZETTE

EXTRAORDINARY

UITGAWE OP GESAG. OF SOUTH WEST AFRICA. *PUBLISHED BY AUTHORITY.*

1/- Woensdag, 3 Augustus 1953. WINDHOEK Wednesday, 3rd August, 1955. No. 1932.

INHOUD

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Goewermentskennisgewing.

Die volgende Goewermentskennisgewing word vir algemene inligting gepubliseer.

J. NESER,
Sekretaris van Suidwes-Afrika.

Kantoor van die Administrateur,
Windhoek.

No. 251.] [3 Augustus 1955.

ORDONNANSIE OP VOEDINGS-, GENEES- EN ONTSMETTINGSMIDDELS 1952.

(Ordonnansie 35 van 1952.)

Kennisgewing van voornemens om sekere bepalings van die Ordonnansie op Voedings-, Genees- en Ontsmettingsmiddels 1952 (Ordonnansie 36 van 1952) toe te pas op seep, tabak, en bepaalde ander artikels.

Daar word bekend gemaak dat die Administrateur voornemens is om ingevolge die bevoegdheid hom verleen by artikel *ses-en-dertig* van die Ordonnansie op Voedings-, Genees- en Ontsmettingsmiddels 1952 (Ordonnansie 35 van 1952), die bepalings van artikels *twee* tot en met *sewe*, *nege* tot en met *twaalf*, *twintig* tot en met *vyf-en-dertig*, en *sewe-en-dertig* tot en met *vier-en-veertig* van die vermelde Ordonnansie toe te pas op salf, smeerroom, poeier of dergelike stof vir aanwending aan of gebruik vir die menslike vel of hare, en seep, tabak, sigare, sigarette, snuif en kougom, en dit wel met ingang van die eerste dag van November 1955.

Government Notice.

The following Government Notice is published for general information.

J. NESER,
Secretary for South West Africa.

Administrator's Office,
Windhoek.

No. 251.] [3rd August, 1955.

FOOD, DRUGS AND DISINFECTANTS ORDINANCE No. 36 OF 1952.

Notice of Intention to Apply certain Provisions of the Food, Drugs and Disinfectants Ordinance No. 36 of 1952 to Soap, Tobacco and Certain Other Articles.

It is notified that the Administrator by virtue of the powers vested in him by section *thirty-six* of the Food, Drugs and Disinfectants Ordinance, 1952 (Ordinance No. 36 of 1952) intends to apply, as from the 1st day of November, 1955, the provisions of sections *two* to *seven* inclusive; *nine* to *twelve*, inclusive; *twenty* to *thirty-five*, inclusive; and *thirty-seven* to *forty-four*, inclusive, of the said Ordinance to any ointment, cream, powder or similar substance for application to or use for the human skin or hair, and to soap, tobacco, cigars, cigarettes, snuff and chewing gum.

REGULASIES OP VOEDINGS-, GENEES- EN ONTSMETTINGSMIDDELS.

INHOUDSOPGAAF.

Regulasie:

FOOD, DRUGS AND DISINFECTANTS ORDINANCE

INDEX

Section.

ORDONNANSIE OP VOEDINGS-, GENEES- EN ONTSMETTINGSMIDDELS 1952.

(Ordonnansie 36 van 1952.)

ONTWERPREGULASIES.

Die onderstaande ontwerpregulasies, wat ingevolge artikels *dertien* en *twee-en-veertig* van die Ordonnansie op Voedings-, Genees- en Ontsmettingsmiddels 1952 (Ordonnansie 36 van 1952) opgestel is, word hierby ingevolge sub-artikel (3) van die vermelde artikel *twee-en-veertig* ter algemene inligting en kritiek bekend gemaak. Hierdie regulasies behoort met die vermelde Ordonnansie saamgelees te word, aangesien die vereistes en standaarde wat die Ordonnansie stel nie in hierdie ontwerpregulasies herhaal word nie.

Diegene wat vertoë aan die Administrateur wil rig in verband met hierdie ontwerpregulasies, word versoek om dit *sonder versuim* te doen. Die Administrateur is voornemens om hierdie regulasies met wysigings en byvoegings waarop daar besluit word, af te kondig sodat dit terselfdertyd as die Ordonnansie op die eerste dag van November 1955, in werking tree.

ORDONNANSIE OP VOEDINGS-, GENEES- EN ONTSMETTINGSMIDDELS 1952.

(Ordonnansie 36 van 1952.)

ONTWERPREGULASIES.

Algemeen.

1. In hierdie regulasies, tensy dit strydig is met die sinsverband of tensy daar spesifiek anders bepaal word—

(a) het woorde en uitdrukkings wat by artikel *vier-en-veertig* van die Ordonnansie bepaal word, onderskeidelik die betekenis wat daar aan elk in daardie artikel gegee word;

(b) beteken dele, verhoudings en persentasies dele, verhoudings en persentasies *per gewig*;

(c) moet letters wat volgens voorskrif op etikette gebruik moet word, duidelik wees en die onderstaande drukkersmate nakom:—

Eksemplaar / Example.

In hierdie Regulasies genoem: / *Referred to in these Regulation as:*		*Referred to in these Regulation as:* / *In hierdie Regulasies genoem:*
48 punte/points	CREAM	Drukletter/Type A.
30 punte/points	COCOA	Drukletter/Type B.
24 punte/points	COFFEE	Drukletter/Type C.
18 punte/points	CRYSTALLIZED	Drukletter/Type D.
12 punte/points	PRESERVATIVE	Drukletter/Type E.
10 punte/points	UNSWEETENED	Drukletter/Type F.
8 punte/points	MARMALADE	Drukletter/Type G.
6 punte/points	CONFECTIONERY	Drukletter/Type H.

Opskrifte.

2. (1) Behoudens die bepalings van artikel *nege* van die Ordonnansie moet elke houer waarin daar voedsel of geneesmiddels of ander artikels is, (uitgesonderd die artikels vrygestel by sub-regulasie (7) hiervan) wat ingevolge artikel *twee-en-dertig* van die Ordonnansie in die Offisiële Koerant bekend gemaak is, en wat ter verkoop bedoel is, 'n etiket dra waarop die volgende besonderhede staan—

(a) die naam of „handelsnaam" van die artikel daarbinne;

(b) die naam en sakeadres van die vervaardiger of produsent of invoerder of die persoon deur of namens wie die artikel in die houer gesit is;

(c) as die artikel 'n mengsel of 'n samestelling is, woorde wat aandui dat dit 'n mengsel is en die name van die bestanddele, en wanneer die Ordonnansie of die regulasies dit spesifiek vereis, die verhouding van die onderskeie bestanddele en die naam en aard

FOOD, DRUGS AND DISINFECTANTS ORDINANCE No. 36 OF 1952.

DRAFT REGULATIONS.

The following draft regulations framed in terms of sections *thirteen* and *forty-two* of the Food, Drugs and Disinfectants Ordinance, 1952 (Ordinance No. 36 of 1952), are hereby published for general information and criticism in terms of sub-section (3) of the said section *forty-two*. They should be read in conjunction with the said Ordinance as the requirements and standards prescribed in that Ordinance are not repeated in these draft regulations.

Persons desiring to submit representations regarding these draft regulations are requested to do so *without delay*. The Administrator intends to promulgate these regulations with such amendments or additions as may be decided on, to come into operation simultaneously with the said Ordinance on the 1st day of November, 1955.

FOOD, DRUGS AND DISINFECTANTS ORDINANCE No. 36 OF 1952.

DRAFT REGULATIONS.

General.

1. In these regulations, unless inconsistent with the context or otherwise specified—

(a) words and expressions defined in section *forty-four* of the Ordinance have the respective meanings assigned to them in that section;

(b) parts, proportions or percentages mean parts, proportions or percentages *by weight*;

(c) letters required to be used on labels shall be plain letters with points of face measurements as follows:—

Labelling.

2. (1) Subject to the provisions of section *nine* of the Ordinance, every package containing any food or drug or other article gazetted in terms of section *thirty-six* of the Ordinance which is intended for sale, other than the articles exempted under sub-regulation (7) hereof, shall bear a label stating the following particulars—

(a) the name or "trade name" of the articles contained therein;

(b) the name and business address of the manufacturer or producer or importer or person by whom or on whose behalf such article was enclosed in such package;

(c) if such article is mixed or compounded, words which denote that it is a mixture and the names of the ingredients, and, when so specifically required by the Ordinance or regulations, the respective pro-

van vreemde stowwe wat daarby gevoeg is (soos by-voorbeeld veroorloofde bederfwerende stowwe of kleursel of smaakgewende of verdikkende middels) en enige ander besonderhede wat aldus aangegee moet word;

(d) as so 'n geneesmiddel voorberei of vervaardig is ooreenkomstig 'n alternatiewe formule wat in die jongste uitgawe van die „British Pharmacopoeia" of die „British Pharmaceutical Codex" voorkom, of 'n aanvulling daarvan of 'n byvoegsel daartoe, moet die feit dat 'n alternatiewe formule gebruik is, op die etiket staan.

(2) Die besonderhede wat die Ordonnansie of die regulasies spesifiek vereis moet gedruk word met die letter wat die regulasies voorskryf, of waar daar geen besondere drukletters voorgeskryf word nie, met duidelike letters van minstens 6 punte op die vlak gemeet (drukletter H in regulasie 1) en met kleure wat skerp teen hul agtergrond afsteek. Woorde wat nie naam van die artikel verduidelik of wat 'n wesentlike deel is van die beskrywing daarvan, moet gedruk word met letters wat not so groot en duidelik as die artikel se naam is.

Besonderhede oor bestanddele of die verhoudings daarvan moet deurgaans gedruk word met letters wat ewe groot en duidelik is. Woorde wat met letters van 'n voorgeskrewe grootte gedruk moet word, kan met kleiner letters gedruk word, as die pakkie so klein is, dat die voorgeskrewe drukklettergroottes nie gebruik kan word nie, en voorts kan woorde waarvoor die regulasies besondere drukletters voorskryf met groter letters as die vereiste gedruk word, mits die drukklettervergroting deurgaans in name of verklarings egalig is.

(3) 'n Opskrif of advertensie mag geen kommentaar op, of verwysing na, of verduideliking van, 'n verklaring wat die Ordonnansie of die regulasies voorskryf, bevat wat regstreeks of onregstreeks die verklaring weerspreek, wysig of voorwaardes daaraan toevoeg nie, nòg mag die Ordonnansie of die regulasies in 'n opskrif of advertensie genoem of bedoel word nie, tensy die artikel verkoop word met 'n algemene waarborg wat ingevolge sub-artikel (3) (a) van artikel *agt-en-twintig* van die Ordonnansie geregistreer en van krag is.

(4) 'n Opskrif op 'n voedingstof of geneesmiddel mag nie die woord „namaaksel" of „kunsmatig" of „surrogaat" bevat nie, nòg enige woord wat te kenne gee dat die artikel 'n surrogaat is vir 'n voedingstof of geneesmiddel nie, tensy die regulasies dit spesifiek toelaat of vereis, nòg mag so 'n opskrif die woorde „gevitaminiseer" of met „vitamines versterk" of enige woord of woorde wat opgevat kan word as 'n aanduiding dat 'n vitamine of vitamines bygevoeg is, òf dit nou bygevoeg is òf voortgebring is deur 'n fisiese of geniese proses, tensy die aard en hoeveelheid van sodanige vitamine of vitamines in eenhede per gram of kubieke sentimeter daarop staan met letters van dieselfde drukkersmaat as die woorde „gevitaminiseer" of „met vitamines versterk", of ander woorde wat op die etiket gedruk staan.

(5) (a) „Handelsnaam" beteken 'n kenmerkende willekeurige of fantasie-naam wat aan 'n produk, mengsel of samestelling gegee word om dit te onderskei van ander produkte, mengsels of samestellings.

(b) „Sakeadres" beteken in die geval van 'n adres in die Gebied, die naam van die dorp, gehug of plek waar die saak gedryf word, die naam van die straat of pad waarin die perseel gelee is en waar die plaaslike bestuur straat- of padnommers toegeken het, die straat- of padnommers van die betrokke perseel.

(6) Elke pakket, houer of toestel en elke grootvoorraadhouer waaruit voedingsmiddel, hetsy solied of vloeibaar, geneem word vir regstreekse kleinhandel-verkoop aan die koper moet 'n etiket dra met letters van 'n grootte (minstens 18 punte op die vlak gemeet — voorbeeld tipe D —, tensy die Ordonnansie of die regulasies spesifiek groter letters voorskryf) en plasing wat die koper ten tye van die verkoop maklik kan lees en wat die naam en aard van die inhoud en onder besonderhede vermeld, wat die Ordonnansie of regulasies vereis.

portions of the ingredients, and the name and nature of any foreign substance present (such as permitted preservative or colouring or flavouring or thickening substances) and any other particulars so required to be declared;

(d) if such drug or article is prepared or manufactured in accordance with an alternative formula specified in the most recent edition of the British Pharmacopoeia, or the British Pharmaceutical Codex, or any supplement or addenda thereto, the fact that an alternative formula has been used must be declared on the label.

(2) Particulars specifically required by the Ordinance or regulations shall be printed in the type prescribed by the regulations, or, where no particular type is so prescribed, then in plain letters of not less than 6 points face measurement (type H in regulation No. 1), and in such colours as to afford a distinct contrast with the ground. Words which qualify the name of the article or are an essential part of the description thereof shall be printed in letters of the same size and prominence as the name of the article.

Statements of ingredients or proportions thereof shall be in type of uniform size and prominence throughout. Words required to be in letters of prescribed size may be in letters of smaller size when the package is so small as to prevent the use of letters of the prescribed size; also, words required by the regulations to be in type of a particular size may be in larger type than that so required, provided the enlargement of type in names or statements is uniform throughout.

(3) A label or advertisement shall not include any comment on or reference to or explanation of any statement required by the Ordinance or regulations which directly or by implication contradicts, qualifies, or modifies any such statement, nor shall the Ordinance or regulations be mentioned or referred to on any label or advertisement unless the article is sold under a general warranty registered and in force under sub-section (3) (a) of section *twenty-eight* of the Ordinance.

(4) A label on any article of food or any drug shall not bear the word "imitation" or "artificial" or "substitute" or any other word implying that the article is a substitute for any food or drug unless this is specifically permitted or required by regulation, nor shall any such label bear the word "vitaminised" or "vitamin-fortified" or any word or words which might be construed as indicating that any vitamin or vitamins has or have been added to such article of food, whether added or produced by any physical or chemical process, unless the nature of and quantity in units per gram or C.C. of such vitamin or vitamins is stated thereon in the same type face measurement as the words "vitaminised" or "vitamin-fortified" or such word or words printed on such label.

(5) (a) "Trade name" means a distinctive, arbitrary or fancy name applied to a product, mixture, or compound to distinguish it from other products, mixtures or compounds.

(b) "Business address" means, in the case of an address in the Territory, the name of the town, village or locality in which the business is carried on, the name of the street or road in which the premises are situated and in cases where street or road numbers have been allotted by the local authority the street or road number of such premises.

(6) Every package, container or apparatus and every bulk stock from which any article of food, whether solid or liquid, is taken for retail sale direct to the purchaser shall have a label with letters of such size (but not less than 18 points face measurement — Type D — unless the information is specifically required by the Ordinance or regulations to be in letters of larger type) and so placed as to be easily legible by the purchaser at the time of the sale stating the name and nature of the contents and other particulars as prescribed by the Ordinance or regulations.

(7) Die ondergenoemde voedingstowwe word vrygestel van die Ordonnansie of die regulasies se voorskrifte oor opskrifte buiten waar die Ordonnansie of die regulasies spesifieke besonderhede vereis oor die bepaalde artikel—

(a) vars melk en vars room;

(b) voedingstowwe wat in die teenwoordigheid van die koper uit die grootvoorraad geneem word, waar die grootvoorraad se opskrifte die bepalings van die Ordonnansie of die regulasies nakom, en waar daardie opskrifte ten tye van die aankoop vir die koper duidelik leesbaar is, en wat in sy teenwoordigheid geweeg, getel of gemeet word;

(c) voedingstowwe wat nie mengsels of samestellings is nie wat in pakkette op die verkoper se perseel opgemaak word ter verkoop oor die toonbank;

(d) brood wat uitsluitend van koring gemaak word;

(e) eiers; vars, bevrore, verkoelde, ingesoute, gedroogde of gerookte vleis of vis; vars wors, serwelaat of polonies; vars wors of gemaalde vleis.

Verbod op Ongesonde of Giftige Stowwe in Voedsel.

3. (1) Geen pakket, omslag, houer of toestel wat in verband met voedsel gebruik word, mag van so 'n samestelling of aard wees dat dit moontlik of inderdaad aan die voedselinhoud of aan die voedsel waarmee dit in aanraking kom, ongesonde, skadelike of giftige stowwe kan oordra nie.

(2) Geen voedingstof mag per pond of per pint meer as twee (2) grein tin of 'n sewende (1/7) grein lood of 'n honderdste (1/100) grein arsenikum (gereken as arseenokside As_2O_3) bevat nie, buiten vars pere of appels wat met arseensproeiers bespuit is, wat arsenikum (gereken as arseen-okside As_2O_3) tot op hoogstens een-vyftigste (1/50) grein per pond kan bevat. Geen voedingstof mag meer koper bevat as wat dit moontlik van nature bevat nie.

Beskerming van Voedingstowwe.

4. (1) Niemand mag vleis, vis, ingemaakte vrugte, groente, konfyt, gekondenseerde melk, of ander voedingstof wat in 'n lugdig-verseëlde blik of ander lugdigte houer verkoop of ter verkoop voorberei, bewaar, versend of uitstal nie, as so 'n blik of houer—

(a) enigsins opgeblaas is sodat dit oormatig aan die plat of ronde kante of ente bakstaan of sodat gas ontsnap wanneer dit oopgemaak word; of

(b) dit aansienlik geroes het; of

(c) beskadig is sodat dit lek of andersins oopgaan of blyke gee van lekplekke wat weer met soldeersel of andersins toegemaak is.

(2) Brood, kaas, beskuitjies, koek, pasteie of ander soorte suikergebak, lekkers, of sult, polonies of vleis of vleisprodukte wat dermate gekook, gebak, gestoom, of gebraai is dat dit sonder verdere kook, bak, stoom of braai geëet kan word, en wat nie toegedraai of andersins beskerm is nie, moet voordat dit verkoop word, in vliegdigte kaste, toonbanke, kiste of ander houers gehou word en sodanige houers moet stofvry gehou word. Elkeen wat enige sodanige artikel ter verkoop hou, verkoop, versend of uitstal wat nie aldus beskerm word nie, is skuldig aan 'n oortreding.

(3) Meel, mieliemeel, meelblom, rys, mieliesrys, koring, koljandersaad (Coriandrum sativum), anyssaad (Pimpinella anisum) of enige ander graansoort wat as mensevoedsel gebruik word of wat daartoe omgeskep kan word, mag geen kalanders, of insekte bevat nie, nòg besoedel, besmet of vervuil wees nie, en elkeen wat so 'n artikel in 'n besoedelde, besmette of vervuilde toestand verkoop of ter verkoop voorberei, vervaardig, hou, versend of uitstal, is skuldig aan 'n oortreding.

Verbod op Artikels, Middels of Toestelle wat vir Vervalsing gebruik kan word.

5. Niemand mag 'n artikel, middel of toestel wat vir vervalsing of strydig met die bepalings of oogmerke van die Ordonnansie of hierdie regulasies gebruik word, of daarvoor bestem is of waarskynlik daarvoor gebruik sal word, invoer, vervaardig, hou, adverteer of verkoop nie.

(7) The following articles of food shall be exempt from the requirements of the Ordinance and regulations regarding labelling, except as to particulars specifically required by the Ordinance or regulations in regard to the particular article—

(a) fresh milk and fresh cream;

(b) food articles taken in the presence of the purchaser from bulk stock which is labelled as prescribed by the Ordinance and regulations, the label being clearly legible to the purchaser at the time of sale, and which are weighed, counted or measured in the presence of the purchaser;

(c) food articles, not mixed or compounded, put up in packets or parcels on the premises of the vendor for ready sale over the counter;

(d) bread made solely from wheat;

(e) eggs; fresh, frozen, chilled, salted, dried or smoked meat or fish; fresh sausages, saveloys, or polonies; fresh sausage or minced meat.

Prohibition of Unwholesome of Poisonous Substances in Food.

3. (1) No package, wrapper, container or appliance used in connection with food shall be of such composition or nature as to yield, or be liable to yield, to its food contents, or to food with which it comes in contact, any unwholesome, injurious or poisonous substance.

(2) No article of food shall contain, per pound or per pint, more than two (2) grains of tin, a seventh (1/7) of a grain of lead, or a hundredth (1/100) of a grain of arsenic (calculated as arsenious oxide As_2O_3), save that, as the result of spraying with arsenicial sprays, fresh pears or apples may contain arsenic (calculated as arsenious oxide As_2O_3) not exceeding one-fiftieth (1/50) of a grain per pound. No food substance shall contain copper in excess of the amount, if any, normally present in the substance.

Protection of Foodstuffs.

4. (1) No person shall sell or shall prepare, keep, transmit, or expose for sale any meat, fish, canned fruit, vegetables, jam, condensed milk, or any other article of food which is packed in a hermetically sealed tin or other airtight receptacle if such tin or receptacle—

(a) is blown to any degree so that there is undue bulging of the flat or concave sides or ends of the container or so that gas escapes on puncturing, or

(b) is extensively rusted, or

(c) is damaged so that it leaks or otherwise becomes unsealed or shows evidence of having been punctured and the puncture re-soldered or otherwise closed up.

(2) Bread, cheese, biscuits, cakes, pies or any form of confectionery, sweets, or brawn, polonies or any meat or meat products that are in a boiled, cooked, baked, steamed, roasted, fried or otherwise prepared state so as to render it fit for eating without further boiling, cooking, baking, steaming, roasting or frying which are not wrapped or otherwise protected, shall be kept, pending sale, in cupboards, counters, cases or other receptacles or containers that are fly-proof and the contents of such containers protected against dust. Any person who keeps, transmits or exposes for sale any such article, not so protected, shall be guilty of an offence.

(3) Meal, mealie-meal, flour, rice, samp, wheat, coriander seed *(Coriandrum sativum)*, aniseed *(Pimpinella anisum)* or any other cereal that is used or may be converted and used as human food, shall be free from weevils, insects, contamination, infection or infestation and any person who sells, prepares, manufactures, keeps, transmits or exposes for sale any such article so contaminated, infected or infested, shall be guilty of an offence.

Prohibitions of Articles, Devices, or Appliances used for Purposes of Adulteration.

5. No person shall import, manufacture, keep, advertiso or sell any article, device, or appliance which is used or is intended or is likely to be used for purposes of adulteration or contrary to any provision or object of the Ordinance or regulations.

Bederfwerende Middels.

6. (1) „Bederfwerende middel" beteken 'n stof wat die gisting, suurwording, of ander ontbinding van voedsel stremt, vertraag of stuit, uitgesonders bederfwerende middels soos gewone sout (natriumchloride), suiker (sukrose), melksuur, asyn, alkohol of drinkbare spiritualië, kruie, hopekstrak, spesery en vlugtige olies wat gebruik word om smaak te gee, of stowwe wat by voedsel gevoeg word in die verwerkingsproses wat „beroking" heet. „Bederfwerende middel" sluit voorts uit salpeter (natrium- of kaliumnitraat) en natriumnitriet en/of kalium-nitriet mits die eind-nitriet gehalte, gereken as natriumnitriet, hoogstens 200 dele per miljoen bedra.

(2) Elke artikel wat in die eerste kolom van die onderstaande tabel genoem word, kan een van die bederfwerende middels wat daarteenoor in die tweede kolom staan, bevat, maar hoogstens in die verhouding in dele per miljoen wat in die derde kolom staan: Met dien verstande dat die bederfwerende middels ook in die vorm van hulle natriumsoute gebruik kan word, naamlik natrium-sulfiet, natriumbensoaat of natriumboraat, en die resultaat moet uitgedruk word in terms van swaweldioksiede (SO_2), of bensoësuur (C_6H_5COOH) en van boorsuur (H_3BO_3):—

Voedingsmiddel	Bederfwerende Middel	Toegelate Dele per Miljoen	Hoeveelheid Benaderde ekwivalent in grein
Wors, worsvleis, polonies en serwelaat wat vleis, graansoorte en kruiesouse bevat	Swaweldioksiede* of bensoësuur† of boorsuur‡	450 770 770	3 per lb. 5½ per lb. 5½ per lb.
Vars vrugte en vars vrugtemoes	Swaweldioksiede of bensoësuur	1500 600	10½ per lb. 4 per lb.
Gedroogde vrugte, insluitende rosyntjies en sultanas.	Swaweldioksiede	2000	14 per lb.
Konfyt, marmelade, vrugtejellie of soortgelyke ware	Swaweldioksiede of bensoësuur	40 400	¾ per lb. 2⅘ per lb.
Versuikerde, glacé of ingedroogde vrugte, sukade (suikerskil)	Swaweldioksiede	100	⅔ per lb.
Ongegiste druiwesap en nie-alkoholiese wyne, versterkdranke en versoete en onversoete vrugtesappe.	Swaweldioksiede of bensoësuur	450	3⅓ per pint.
Atjar, soute en blaljang, koffieekstrak.	Swaweldioksiede of bensoësuur	600	5¼ per pint.
Versoete, spuit- of mineraalwaters, buiten gekarboneerde vrugtesapdranke wat minstens 5 persent vrugtesap bevat.	Swaweldioksiede of bensoësuur	70 120	⅔ per pint. 1 per pint.
Gekarboneerde vrugtesapdranke wat minstens 5 persent vrugtesap bevat.	Swaweldioksiede of bensoësuur	120	1 per pint.
Suiker insluitende rietsuikerstroop en vaste glukose.	Swaweldioksiede	70	⅔ per lb.
Maisstroop (vloeibare glukose)	Swaweldioksiede	450	3 per lb.
Stysielsiroom (stysielsiroop) of ander bewerkte stysiel.	Swaweldioksiede	100	⅔ per lb.
Gelatien	Swaweldioksiede	1000	7 per lb.
Drank-essens gemaak van koring of ander graansoorte.	Bensoësuur	600	5¼ per pint.
Verfrissingswyn (Nagmaalwyn) gemaak van ongegiste druiwesap	Bensoësuur	2750	24 per pint.

* Insluitende sulfiete gereken as swaweldioksiede (SO_2)
† Of benzoate gereken as bensoësuur (C_6H_5COOH)
‡ Of boorsuurroute of ander boorverbindings gereken as boorsuur (H_3BO_3)

(3) In die geval van eetbare olies en die produkte van eetbare olies kan die onderstaande anti-oksideermiddels òf afsonderlik òf in verbinding, as bederfwerende middels gebruik word:—

(a) Guajakhars (hoogstens 0.1 persent);
(b) Tokoferolle (hoogstens 0.03 persent);
(c) Lesitien;
(d) Sitroensuur, wynsteensuur en askorbiensuur;

Preservatives in Food.

6. (1) "Preservative" means any substance which inhibits, retards or arrests fermentation, acidification or other decomposition of food but does not include common salt (sodium chloride), sugar (sucrose), lactic acid, vinegar, alcohol or potable spirits, herbs, hop extract, spices and essential oils used for flavouring purposes or any substance added to food by the process of curing known as "smoking". "Preservative" also does not include saltpetre (sodium or potassium nitrate) and sodium and/or potassium nitrite provided that the final nitrite content does not exceed 200 parts per million, calculated as sodium nitrite.

(2) Each article specified in the first column of the following table may contain any one of the preservatives specified opposite to it in the second column, in a proportion not exceeding the number of parts per million specified in the third column, provided that the preservatives may also be used in the form of their sodium salts, viz., sodium sulphite, sodium benzoate or sodium borate and the results shall be expressed in terms of Sulphur Dioxide (SO_2), of Benzoic Acid (C_6H_5COOH) and or Boric Acid (H_3BO_3):—

Food	Preservative	Quantity Parts per Million	Permitted Approximate Equivalent in Grains
Sausages, sausage meat, Polonies and saveloys, containing meat, cereals, and condiments	Sulphur Dioxide* or benzoic acid† or boric acid‡	450 770 770	3 per lb. 5½ per lb. 5½ per lb.
Fresh Fruit and fresh fruit pulp	Sulphur dioxide or benzoic acid	1500 600	10½ per lb. 4 per lb.
Dried fruits, including raisins and sultanas	Sulphur dioxide	2000	14 per lb.
Jam, marmelade, fruit jelly, and similar articles	Sulphur dioxide or benzoic acid	40 400	¾ per lb. 2⅘ per lb.
Crystallised, glacé or cured fruit, and candied peel	Sulphur dioxide	100	⅔ per lb.
Unfermented grape juice and non-alcoholic wines, cordials, and fruit juices, sweetened or unsweetened	Sulphur dioxide or benzoic acid	450	3⅓ per pint.
Pickles, sauces and chutneys, coffee extract	Sulphur dioxide or benzoic acid	600	5¼ per pint.
Sweetened, aerated or mineral waters	Sulphur dioxide or benzoic acid	70 120	⅔ per pint. 1 per pint.
Sugar including cane syrup and solid glucose	Sulphur dioxide	70	⅔ per lb.
Corn syrup (liquid glucose)	Sulphur dioxide	450	3 per lb.
Cornflour (maize starch) or other prepared starches	Sulphur dioxide	100	⅔ per lb.
Gelatin	Sulphur dioxide	1000	7 per lb.
Beverage concentrates prepared from wheat and other cereals	Benzoic acid	600	5¼ per pint.
Cheese preparations and cheese spreads	Benzoic acid	600	4 per lb.
Sacramental wine, prepared from unfermented grape juice	Benzoic acid	2750	24 per pint.

* Including sulphites calculated as sulphur dioxide (SO_2).
† Or benzoates calculated as benzoic acid (C_6H_5COOH).
‡ Or borates or other boron compounds calculated as boric acid (H_3BO_3).

(3) In the case of edible oils and edible oil products the following antioxidants may be used as preservatives either singly or in combination as follows:—

(a) Resin guaiac (not exceeding 0.1 per cent);
(b) Tocopherols (not exceeding 0.03 per cent);
(c) Licithin;
(d) Citric acid, tarturic acid and ascorbic acid;

(e) Propeil-, oktiel-, desiel-, dodesielgallaat (hoogstens 0.01 persent) met of sonder sitroensuur (hoogstens 0.005 persent);

(f) Butielhidroksi-anisool (B.H.A.) (hoogstens 0.02 persent) met of sonder gallate, soos in paragraaf (e) (hoogstens 0.01 persent). Sitroensuur (hoogstens 0.005 persent) of fosforsuur (hoogstens 0.005 persent)

kan by hierdie verbindings gevoeg word.

(4) Uitgesonderd die vergunnings by sub-regulasie (3) mag geen artikel waarin 'n bederfwerende middel toegelaat is, meer as een soort bederfwerende middel bevat nie, tensy dit voorberei is met twee of meer bestanddele waarin verskillende bederfwerende middels geoorloof is, in welke geval die aanwesige hoeveelhede hoogstens soveel mag wees as die hoeveelhede wat vir die bestanddele wat gebruik word, toegelaat is.

(5) Artikels wat gedeeltelik voorberei word van voedingstowwe waarin daar 'n bederfwerende middel toegelaat word, mag hoogstens soveel bederfwerende middel bevat soos ontstaan wanneer die bestanddeel waarin 'n bederfwerende middel toegelaat is, bygevoeg is.

(6) Elke voedingstof waarby 'n bederfwerende middel gevoeg is, of wat 'n bederfwerende middel bevat, moet 'n opskrif dra met een van die onderstaande verklarings met drukletter „H":—

(a) „Bevat ..... as bederfwerende middel", of

(b) „Gepreserveer met .....", of

(c) „Bevat die bederfwerende middel .....";

met die gebruiklike skiekundige naam van die bederfwerende middel ingevoeg in watter verklaring ook al gebruik word:

Met dien verstande dat waar 'n voedingstof hoogstens 100 dele per miljoen of driekwart grein per lb. swaweldioksiede (of sulfiete as sodanig gereken) in 'n verhouding hoogstens dié wat by sub-regulasie (2) hiervan toegelaat word, bevat, die teenwoordigheid van so 'n bederfwerende middel nie op die etiket aangegee hoef te word nie.

(7) Elke pakket wat 'n bederfwerende middel bevat wat vir gebruik in voedsel bedoel is, moet 'n opskrif dra wat vir gebruik in voedsel bedoel is, moet 'n opskrif dra waarin die samestelling duidelik vermeld word, en, by swaweldioksiede-samestellings, die persentasie swaweldioksiede wat die inhoud sal lewer. Die materiaal wat by die voorbereiding of vervaardiging van 'n bederfwerende middel gebruik word, moet beantwoord aan die standaarde van samestelling en suiwerheid wat regulasie 38 voorskryf en die bederfwerende middel self moet aan die vereistes van sub-regulasie (2) van regulasie 6 voldoen.

(8) Niemand mag enige stof as bederfwerende middel vir voedsel adverteer, verkoop of gebruik nie as die Ordonnansie of die regulasie die gebruik daarvan vir sodanige doel nie veroorloof nie.

Kleursel, Smaakgewende, Verdikkende, en Kunsmatige Versoetende Stowwe in Voedsel.

7. (1) Die gebruik van enige samestelling van antimoon, arseen, kadmium, chroom, koper, kwik, lood of sink om voedsel te kleur word hierby verbied.

(2) Behoudens die ander bepalings van die Ordonnansie en die regulasies mag niemand enige stof buiten die onderstaande verkoop as geskik vir kleursel vir voedsel, nóg as kleursel gebruik nie: Met dien verstande dat—

(i) sodanige stowwe spesiaal voorberei word vir gebruik in voedsel en voldoen aan die hoogste standaard van suiwerheid;

(ii) dat die vervaardiger van 'n voedingstof waarin daar kleursel is, die naam (wetenskaplike of handelsnaam) van sodanige kleursel op aanvraag aan 'n inspekteur moet verskaf—

(a) cochenille;
(b) karamel;
(c) chlorofil;
(d) annato;
(e) saffraan;
(f) alle onskadelike plantaardige kleurstowwe;
(g) die onderstaande suiwer sintetiese kleurstowwe of versnydings daarvan:—

(c) Propyl-, octyl-, decyl-, dodecyl, gallate (not exceeding 0.01 per cent), with or without citric acid (not exceeding 0.005 per cent);

(f) Butylated hydroxyanisole (B.H.A.) (not exceeding 0.02 per cent) with or without gallates as in paragraph (c) (not exceeding 0.01 per cent). Citric acid (not exceeding 0.005 per cent), or phosphoric acid (not exceeding 0.005 per cent) may be added to these combinations.

(4) No article in which a preservative is permitted shall contain more than one kind of preservative except as permitted by sub-regulation (3) unless it has been prepared from two or more ingredients in which different preservatives are permitted, in which case the quantities present shall not exceed those resulting from the presence of permissible amounts in the ingredients used.

(5) Articles prepared in part from food in which a preservative is permitted shall not contain more preservative than results from the addition of the ingredients in which a preservative is permitted.

(6) Every article of food to which a preservative has been added, or which contains a preservative, shall bear a label with one or other of the following statements in type "H":—

(a) "Contains ..... as a preservative"; or

(b) "Preserved with .....";" or

(c) "Contains the preservative .....";

the common chemical name of the preservative being inserted on whichever form of statement is used:

Provided that in the case of any article of food containing not more than 100 parts per million or three-quarters of a grain per lb. of sulphur dioxide (or sulphites calculated as such) in proportion not exceeding that permitted under sub-regulation (2) hereof, the presence of such preservative need not be stated on the label.

(7) Every package containing a preservative intended to be used in food shall bear a label stating clearly its composition and, in the case of sulphur dioxide compounds, the percentage of sulphur dioxide which the contents will yield. The materials used in the preparation or manufacture of a preservative shall comply with the standards of composition and purity prescribed by regulation No. 38, and the preservative itself shall conform to the requirements of sub-regulation (2) of regulation No. 6.

(8) No person shall advertise, sell or use as a preservative for food any substance the use of which for such purpose is not permitted by the Ordinance and regulations.

Colouring, Flavouring, Thickening, and Artificial Sweetening Substances in Food.

7. (1) The use for colouring foods of any compound of antimony, arsenic, cadmium, chromium, copper, mercury, lead or zinc is hereby prohibited.

(2) Subject to the other provisions of the Ordinance and regulations no person shall sell as suitable for colouring food, and no person shall use for colouring food any substance, except the undermentioned:

Provided—

(i) such substances are specially prepared for use in food and are of the highest purity standard;

(ii) that the name (scientific or commercial) shall be disclosed by the manufacturer of any foodstuff containing any colouring matter to any inspector upon demand:—

(a) cochineal;
(b) caramel;
(c) chlorophyll;
(d) annatto;
(e) saffron;
(f) all harmless vegetable colouring substances;
(g) the following pure synthetic colouring substances or blends thereof:—

Rooi Tinte.	*Kleurlysnommer* *
Ponceau 3R	(80)
Ponceau SX	(—)
[Dinatriumsout van 2- (5-sulfo-2, 4-ksililaso) -1- naftol -4- sulfonsuur]	
Amarant (helder Bordeaux B)	(184)
Eritrosien	(773)
Asogeranien	(31)
Ponceau 2R	(79)
Suur Bordeaux B.	(88)
Karmosyn (Kardinaal 3B)	(179)
Rodamien B	(749)
Oranje Tinte.	
Oranje 1	(150)
Oranje SS (1-0-tolilaso-2-naftol)	(—)
Kroseien-oranje	(26)
Orange G	(27)
Geel Tinte.	
Naftol-geel S	(10)
Tartrasien	(640)
Tartrasien (vry suur)	(640 gewysig)
Sonsonderganggeel FCF (Dinatriumsout van 1-p-sulfofeniel-aso-2-naftol-6-sulfonsuur)	(—)
Suur geel G	(16)
Geel AB	(22)
Geel OB	(61)
Groen Tinte.	
Guinea-groen B	(666)
Liggroen SF gelerig	(670)
Kleurvaste groen FCF (Dinatriumsout van 4- { [4-N-etiel-p-sulfobensielamino)-feniel] — (4-hidroksi-2-sulfoniumfeniel)-mitileen } — [1-(N-etiel-N-p-sulfobensiel) — Δ 2,5 — sikloheksadiënimien])	(—)
Lissamien-groen B	(737)
Blou Tinte.	
Indigotien- (Indogo-karmyn)	(1180)
Helderblou FCF (Dinatriumsout van 4-{ [4- (N-etiel-p-sulfobensielamino)-feniel] — (2-sulfoniumfeniel)-metileen } — [1-(N-etiel-N-p-sulfobensiel) — Δ 2,5 — sikloheksadiënimien])	(—)
Helderblou	(671)
Violet Tinte.	
Suur violet (formielviolet)	(698)

(3) Die opskrif van elke pakket wat 'n koolteerkleurstof bevat en verkoop word om voedingstowwe te kleur, moet die lysnommer van die kleur in die kleurlys van die „Society of Dyers and Colourists" eerste uitgawe, 1924, toon, of, waar die stof 'n mengsel kleure is, die lysnommers van elke kleur daarin opgeneem, of waar die kleur van uitheemse fabrikaat is, en nie op die genoemde kleurlys staan nie, die waarborg van die fabrikant dat die inhoud aan die betrokke regulasies voldoen wat in die land van oorsprong geld.

(4) Behoudens die ander bepalings van die Ordonnansie en regulasies, kan ekstrakte, olies of essense van amandels, kaneel, anys, kassia, naeltjies, gemmer, sitroen, lemoen, neut, peperment, speermunt, kruimeltjies, komyn, kardamon, koljander, vinkel, knoflok, foelie, marjolein en ander onskadelike smaakgewende middels in voedingstowwe gebruik word.

* Die „kleurlysnommer" verwys na die nommer wat in die kleurlys toegewys is. Hierdie lys is deur F. M. Rowe opgestel en in 1924 deur die „Society of Dyers and Colourists", Engeland, uitgegee.

Red Shades.	*Index No.* * *Colour*
Ponceau 3R	(80)
Ponceau SX	(—)
[Disodium salt of 2-(5-sulpho-2,4-xylylazo)-1-naphthol-4-sulphonic acid]	
Amaranth (Brilliant Bordeaux B)	(184)
Erythrosine	(773)
Azogeranine	(31)
Ponceau 2R	(79)
Acid Bordeaux B	(88)
Carmoisine (Cardinal 3B)	(179)
Rhodamine B	(749)
Orange Shades.	
Orange 1	(150)
Orange SS (1-O-tolylazo-2-naphthol)	(—)
Croceine Orange	(26)
Orange G	(27)
Yellow Shades.	
Naphthol Yellow S.	(10)
Tartrazine	(640)
Tartrazine (free acid)	(640 (mod.)
Sunset yellow FCF [Disodium salt of 1-p-sulphophenylazo-2-naphthol-6-sulphonic acid]	(—)
Acid Yellow G	(16)
Yellow AB	(22)
Yellow OB	(61)
Green Shades.	
Guinea Green B	(666)
Light Green SF Yellowish	(670)
Fast Green FCF (Disodium salt of 4-{ 4-(N-ethyl-p-sulpho-benzylamino)-phenyl] — (4-hydroxy-2-sulphonium-phenyl)-methylene } — [1-(N-ethyl-N-p-sulphobenzyl) — Δ 2,5 — cyclohexadienimine])	(—)
Lissamine Green B	(737)
Blue Shades.	
Indigotine (Indigo Carmine)	(1180)
Brilliant Blue FCF (Disodium salt of 4-{[4-(N-ethyl-p-sulpho-benzylamino)-phenil] - (4-hydroxy-2-sulphonium-phenyl)-methylene } [1-(N-ethyl-N-p-sulphobenzyl) — Δ 2,5 — cyclohexadienimine])	(—)
Brilliant Blue	(671)
Violet Shade.	
Acid Violet (Formyl-violet)	(698)

(3) The label of every package containing a coal tar dye sold for the purpose of colouring food shall show the index number of the colour in the Society of Dyers' and Colourists' Colour Index, First Edition, 1924, or, where the substance is a mixture of colours, the index numbers of each colour contained therein, or where the colour is of foreign manufacture and is not included in the colour index aforesaid, the guarantee of the manufacturer that the contents comply with the relative regulations in force in the country of origin.

(4) Subject to the other provisions of the Ordinance and regulations, extracts, oils, or essences of almonds, cinnamon, anise, cassia, cloves, ginger, lemon orange, nutmeg, peppermint, spearmint, allspice, carraway, cardamoms, coriander, fennel, garlic, mace, marjoram, and other harmless flavouring substances, may be used in food.

* The "Colour Index No." refers to the number allotted in the Colour Index edited by F. M. Rowe and published in 1924 by the Society of Dyers and Colourists, England.

Elke pakket wat kunsmatige of sintetiese smaakgewende bestanddele bevat moet 'n opskrif dra met die woord „nanmaksel" of „kunsmatig" of „sintetiese" of „van sintetiese bestanddele vervaardig" met drukletter „G" daarop.

(5) Behoudens die ander bepalings van die Ordonnansie en die regulasies, kan onskadelike verdikkende stowwe soos gelatien, pektien, agar-agar of eetbare gom in voedsel gebruik word: Met dien verstande dat, buiten by suikergebak, jellie-kristalle en tafeljellies, en van vrugtejellie, pynappel-, aarbei-, framboos-, braam- of appeliefiekonfyt wat bygevoegde pektien of pektienagtige materiaal bevat hoogstens in die hoeveelheid wat regulasie 26 hiervan veroorloof, die artikel 'n opskrif met drukletters „H" het wat lui: „Bevat ..... as verdikkende middel", of „Verdik met ....." met die naam van die verdikkende middel in elke geval ingevul.

(6) (a) Behoudens die andersluidende bepalings hieronder mag niemand voedsel wat saggarien, sakkaien, dulsien, glusien of ander sintetiese versoetmiddel bevat, verkoop nie.

(b) Artikels wat spesiaal vervaardig en bedoel is vir gebruik deur persone wat aan suikersiekte of 'n dergelike siekte ly, kan so 'n stof bevat mits die aard en verhouding daarvan op die etiket vermeld staan.

Melk en Melkprodukte.

8. (1) Niemand mag melk as melk verkoop as daar enigiets bygevoeg is of as daar 'n bestanddeel onttrek is, of as dit minder as 3 dele persent melkvet of minder as 8.0 persent vetvrye vaste melkstowwe bevat nie. Melk wat aan die bogenoemde standaarde beantwoord, heet in hierdie regulasies „normale melk". Bogenoemde standaarde geld nie vir melk wat op die grondslag van sy melkvetgehalte of sy totale melkstofgehalte vir vervaardigingsdoeleindes verkoop word nie.

Om vas te stel of water bygevoeg is, moet daar gebruik gemaak word van die krioskopiese metode wat beskryf word in die sewende uitgawe van die „Official Methods of Analysis of the Association of Official Agricultural Chemists".

(2) Melk wat gepasteuriseer of gesteriliseer of andersins behandel is, moet aan die voorgaande standaarde vir normale melk beantwoord.

(3) (a) Afgeroomde melk of afskeiermelk moet minstens 8.8 persent vetvrye vaste melkstowwe bevat en vry van vreemde stowwe wees. Afgeroomde of afskeiermelk wat aan hierdie vereistes voldoen, heet in hierdie regulasies „normale afgeroomde of afskeiermelk". Met elke hoeveelheid sodanige melk wat aan 'n klant afgelewer word, moet ook 'n etiket afgelewer word waarop die woorde „afgeroomde melk" met drukletter „E" in albei amptelike tale staan.

(b) Gegeurde afgeroomde melk of gegeurde afskeiermelk is normale afgeroomde of afskeiermelk, of melkpoeier wat van afgeroomde of afskeiermelk gemaak is waarby verooreloofde natuurlike geurmiddels en kleurstowwe gevoeg is en wat met suiker (sukrose) versoet kan word en glukose kan bevat. Met elke hoeveelheid sodanige melk wat aan 'n klant afgelewer word, moet ook 'n etiket gelewer word waarop die woorde „gegeurde afgeroomde melk" met drukletter „E" in albei amptelike tale staan.

(4) Gedroogde melk, gepoeierde melk of melkpoeier is normale melk waarvan die water onttrek is sodat hoogstens 5 persent vog ingetrek, en dit mag geen vreemde stof bevat nie. Wanneer dit in water opgelos word in die verhouding aangegee op die etiket wat daarby staan, moet die oplossing wat aldus verkry word, beantwoord aan die standaarde vir normale melk ten opsigte van melkvet en totale vaste stowwe.

Die totale getal organismes mag hoogstens 100.000 per gram beloop, en daar mag geen *B. coli* in 0.1 gram teenwoordig wees nie.

Sodanige gedroogde melk, gepoeierde melk of melkpoeier moet in skoon, vogdigte houers verpak en higiënies verseël word.

Every package containing any artificial or synthetic flavouring substance shall bear the label with the word "Imitation" or "Artificial" or "Synthetic" or "Prepared with Synthetic Ingredients" in type G.

(5) Subject to the other provisions of the Ordinance and regulations, harmless thickening substances such as gelatin, pectin, agar-agar or edible gum, may be used in food, provided that, except in the case of confectionery, jelly crystals and table jellies, and of fruit-jelly, pineapple jam, strawberry jam, raspberry jam, blackberry jam, or Cape gooseberry jam containing added pectin or pectinous material not exceeding the amount permitted by regulation No. 26 hereof, the article bears a label stating, in type II:—

"Contains ..... as a thickening substance" or "Thickened with ....." the name of the thickening substance being inserted in either case.

(6) (a) Except as hereinafter provided, no person shall sell any food containing saccharin, saxin, dulcin, glucin or other synthetic sweetening substance.

(b) Articles specially manufactured and intended for use by persons suffering from diabetes or any similar disease may contain any such substance, provided that the nature and proportion thereof is stated on the label.

Milk and Milk Products.

8. (1) No person shall sell as milk, milk to which any substance has been added or from which any part of any of its constituents has been removed, or which contains less than 3 parts per cent of milk-fat or less than 8.0 per cent milk solids-not-fat. Milk complying with the foregoing standards is referred to in these regulations as "normal milk". The foregoing standards do not apply to milk sold for manufacturing purposes on the basis of its milk-fat content or its total milk-solids content.

In determining added water, use shall be made of the cryoscopic method described in the seventh edition of "Official Methods of Analysis of the Association of Official Agricultural Chemists".

(2) Milk which has been pasteurized or sterilized or otherwise treated shall conform to the foregoing standards for normal milk.

(3) (a) Skim-milk or separated milk shall contain not less than 8.8 per cent of milk-solids-not-fat, and be free from any foreign substance. Skim-milk or separated milk complying with these requirements is referred to in these regulations as normal skim-milk or separated milk. With every quantity of such milk delivered to a customer there shall also be delivered a label stating in both official languages "Skim-milk" in type E.

(b) Flavoured skim-milk or flavoured separated milk is normal skim-milk or separated milk or skim-milk powder or separated milk powder to which has been added permitted natural flavouring and colouring matter and which may be sweetened with sugar (sucrose) and may contain glucose. With every quantity of such milk delivered to the customer, there shall also be a label stating in both official languages "Flavoured Skim-milk" in type E.

(4) Dried milk, powdered milk or milk powder shall be normal milk from which the water has been removed, so as to leave not more than 5 per cent of moisture and shall not contain any foreign substance. When dissolved in water in the proportion set out on the label accompanying it, the resulting fluid shall conform to the standards for normal milk in respect of milk-fat and total solids.

The total number of organisms shall not exceed 100.000 per gramme and no B. Coli shall be present in 0.1 gramme.

Such dried milk, powdered milk or milk powder shall be packet in moisture proof and clean containers and shall be hygienically sealed.

(5) Gedroogde afgeroomde of afskeiermelk, melkpoeier van afgeroomde melk gemaak, of gepoeierde afgeroomde melk is normale afgeroomde of afskeiermelk waaruit die water onttrek is sodat hoogstens 5 persent vog agterbly, en dit mag geen vreemde stowwe bevat nie.

Die totale getal organismes mag hoogstens 100,000 per gram beloop en daar mag geen *B. coli* in 0.1 gram teenwoordig wees nie.

Sodanige gedroogde afgeroomde of afskeiermelk, melkpoeier wat van afgeroomde melk gemaak is, of gepoeierde afgeroomde melk moet in skoon vogdigte houers verpak en higiënies verseël word.

(6) Onversoete gekondenseerde, verdampte of gekonsentreerde melk is normale melk wat deur die verdamping van 'n deel van die voggehalte daarvan gekondenseer of gekonsentreer is, en met hitte gesteriliseer is. Dit moet minstens 26 persent nan totale vaste melkstowwe bevat, insluitende minstens 8 persent melkvet, en dit mag geen bederfwerende middels of ander vreemde stowwe bevat nie.

(7) Versoete gekondenseerde, verdampte of gekonsentreerde melk is normale melk wat deur verdamping van 'n deel van die voggehalte daarvan gekondenseer of gekonsentreer is, en waarby suiker gevoeg is. Dit moet minstens 20 persent aan vaste melkstowwe bevat, minstens 8 persent melkvet, en mag geen bederfwerende of ander vreemde stowwe buiten suiker (sukrose) bevat nie.

(8) Onversoete gekondenseerde, verdampte of gekonsentreerde afgeroomde of afskeiermelk is normale afgeroomde of afskeiermelk wat deur verdamping van 'n deel van die voggehalte daarvan gekondenseer of gekonsentreer is. Dit moet minstens 20 persent vaste melkstowwe bevat en moet vry wees van bederfwerende middels of ander vreemde stowwe.

(9) Versoete gekondenseerde, verdampte of gekonsentreerde afgeroomde of afskeiermelk is normale afgeroomde of afskeiermelk wat deur die verdamping van 'n deel van die voggehalte daarvan gekondenseer of gekonsentreer is en waarby suiker gevoeg is. Dit moet minstens 26 persent vaste melkstowwe bevat, en met die uitsondering van suiker (sukrose) vry van bederfwerende middels en ander vreemde stowwe wees.

(10) Moutmelkpoeier of gepoeierde moutmelk moet gemaak word deur gedroogde melk en 'n vloeistof wat afgeskei is van 'n mengsel van gemaalde garsmout en meel, met of sonder die byvoeging van sout, natriumbikarbonaat of kalium-bikarbonaat, op so 'n wyse te verbind dat die volle ensiemwerking van die moutekstrak bewerkstellig word, en dan die water te onttrek, en dit moet per gewig—

(a) minstens 7.5 persent melkvet; en

(b) hoogstens 3.5 persent vog bevat.

(11) Karringmelk is die produk wat oorbly wanneer vet van melk onttrek word by die maak van botter. Dit moet minstens 5 persent vetvrye vaste melkstowwe bevat en geen vreemde stowwe nie, uitgesonderd bygevoegde water en 'n veroorloofde kleurstof. Wanneer daar egter voor of gedurende die karringproses onskadelike neutraliseerstowwe gebruik is, kan sodanige stowwe daarin wees.

(12) Gekweekte melk is normale melk, afgeroomde melk, gedeeltelike afgeroomde melk of hersaamgestelde melk wat berei is van melkpoeier wat gemaak is van afgeroomde melk en bygevoegde water en wat óf deur die *Streptococcus lactis* „gevorm" is, óf deur die byvoeging van kulture soos die verskillende stamme van die *Bacillus acidophilus* gekweek is.

Dit moet minstens 8 persent vetvrye vaste melkstowwe bevat.

(13) Op elke pakket wat gedroogde, gekondenseerde, verdampte of gekonsentreerde melk bevat, betsy versoet of onversoet, moet 'n etiket aangebring word waarop daar met drukletter „H" in albei amptelike tale aangedui word hoe daar van die inhoud, deur verdunning met water, 'n vloeistof berei kan word wat aan die standaarde vir normale melk beantwoord.

(5) Dried skim-milk, dried separated milk, skim-milk powder or powdered skim-milk shall be normal skim-milk or separated milk from which the water has been removed so as to leave not more than 5 per cent of moisture and shall not contain any foreign substance.

The total number of organisms shall not exceed 100,000 per gramme and no B. Coli shall be present in 0.1 gramme.

Such dried skim-milk, dried separated milk, skim-milk powder or powdered skim-milk shall be packed in moisture proof and clean containers, and shall be hygienically sealed.

(6) Unsweetened condensed, evaporated or concentrated milk shall be normal milk which has been condensed or concentrated by the evaporation of portion of its water content and sterilized by heat. It shall contain not less than 26 per cent of total milk-solids including not less than 8 per cent of milk-fat and shall be free from preservative or other foreign substance.

(7) Sweetened condensed, evaporated or concentrated milk shall be normal milk which has been concentrated by the evaporation of a portion of its water content and to which sugar has been added. It shall contain not less than 20 per cent of milk-solids-not-fat and not less than 8 per cent of milk-fat and shall be free from preservative or other foreign substance except sugar (sucrose).

(8) Unsweetened condensed, evaporated or concentrated skim or separated milk shall be normal skim or separated milk which has been condensed or concentrated by the evaporation of a portion of its water content. It shall contain not less than 20 per cent milk-solids, and shall be free from preservative or other foreign substance.

(9) Sweetened condensed, evaporated or concentrated skim or separated milk shall be normal skim or separated milk which has been condensed or concentrated by evaporation of a portion of its water content and to which sugar has been added. It shall contain not less than 26 per cent of milk-solids and shall be free from preservative or other foreign substance except sugar (sucrose).

(10) Malted milk powder or powdered malted milk shall be made by combining dried milk with a liquid separated from a mash of ground barley malt and meal, with or without the addition of salt, sodium bicarbonate, or potassium bicarbonate in such manner as to secure the full enzyme action of the malt extract and by removing water and shall contain by weight—

(a) not less than 7.5 per cent of milk-fat; and

(b) not more than 3.5 per cent of moisture.

(11) Buttermilk shall be the product that remains when fat is removed from milk in the process of making butter. It shall contain not less than 5 per cent of milk-solids-not-fat and be free from any foreign substance except added water and permitted colouring matter. When, however, harmless neutralising substances have been used before or during the churning process, the presence of such substances is permitted.

(12) Cultured milk shall be normal milk, skim-milk, partly skim-milk or reconstituted milk made from skim-milk powder and water and either "formed" by the *Streptococcus lactis* or cultured by the addition of such cultures as the various strains of the *Bacillus acidophilus*.

It shall contain not less than 8 per cent of milk-solids-not-fat.

(13) Every package containing dried, condensed, evaporated or concentrated milk, whether sweetened or unsweetened, shall bear a label in type H, giving in both official languages directions for making from its contents, by dilution with water, a fluid conforming to the standards for normal milk.

(14) Op elke pakket wat gedroogde, gekondenseerde, verdampte of gekonsentreerde afgeroomde of afskeiermelk bevat, hetsy versoet of onversoet, moet 'n etiket aangebring word, waarop in drukletter „H" in albei amptelike tale aangedui word hoe daar van die inhoud deur verdunning met water, 'n vloeistof berei kan word wat aan die voorgeskrewe standaarde vir normale afgeroomde of afskeiermelk beantwoord, tesame met die woorde „berei van afgeroomde melk" met drukletter „E".

Tuberkulien Getoetste Melk.

8 *bis.* Niemand mag as melk verkoop, melk wat geadverteer of omskrywe word as „vry van tuberkulose" of, „tuberkulien getoets" of, „geproduseer van kuddes vry van bees-tuberkulose" of deur enige soortgelyke uitdrukking nie tensy so 'n persoon die houer is van 'n lopende jaarlikse sertifiknat uitgereik deur die Direkteur van Veeartsenydienste ten opsigte van 'n offisieel erkende kudde getoets vir bees-tuberkulose of 'n afskrif van so 'n sertifikaat wat deur die houer van die oorspronklike daarvan as 'n ware afskrif gesertifiseer is.

Room.

9. Room moet minstens 20 dele melkvet bevat tensy dit vir vervaardigingsdoeleindes verkoop word op die grondslag van sy melkvetgehalte. Dit mag geen bederfwerende middels of ander vreemde stof bevat nie, tensy dit vir vervaardigingsdoeleindes verkoop word aan die eienaar of bestuurder van 'n romery of roomdepot wat ingevolge artikel *xy/* van die „Suiwelnywerheid Ordonnansie 1926" (Ordonnansie 2 van 1926) geregistreer is, en dan kan dit, as dit oor 'n lang afstand vervoer moet word, boorverbindings as bederfwerende middels tot op 'n halwe persent gereken as boorsuur (H_3BO_3) bevat. Die teenwoordigheid van 'n bederfwerende middel moet op die etiket vermeld staan.

Botter, Kunsbotter en Ghi.

10. (1) Die standaarde vir die samestelling van botter, bottersurrogate en kunsbotter (margarine) wat hierdie Ordonnansie stel is dieselfde as dié wat genoem word in die „Suiwelnywerheid Ordonnansie 1926" (Ordonnansie 2 van 1926) of 'n wysiging daarvan. Die teenwoordigheid van 'n bederfwerende middel in botter, wat by hierdie Ordonnansie vervoorloof word, hoef nie op die etiket vermeld te staan nie.

(2) Elke pakket opnuutgemaakte, herbewerkte of prosesbotter of kunsbotter moet duidelik en duursaam gemerk. gestempel of getiketteer word met die woorde „opnuutgemaakte botter", „herbewerkte botter", „prosesbotter" of „kunsbotter", na gelang, op albei kante van die pakket met duidelike letters minstens een en 'n halwe duim vierkant groot op die vlak gemeet, en elke omslag moet desgelyks met duidelike letters van een-derde duim vierkant, op die vlak gemeet, gemerk word, en mag geen ander drukwerk daarop hê nie, buiten dié wat die „Suiwelnywerheid Ordonnansie 1926" (Ordonnansie 2 van 1926) of die Ordonnansie op Mate en Gewigte 1937 (Ordonnansie 18 van 1937), of 'n wysiging van die een of die ander, vereis.

(3) Ghi bestaan uit suiwer bottervet, en moet voldoen aan die volgende outhedkundige standaard: Minimale *Reichert-Meissl*-waarde 24.

Kaas.

11. (1) Kaas moet minstens 45 persent melkvet in sy watervrye selfstandigheid bevat, en geen vreemde vet bevat nie. Kaas wat minder as 45 persent melkvet in sy watervrye selfstandigheid bevat, moet beskou word as kaas van afgeroomde melk en die opskrif „kaas van afgeroomde melk" moet die drukletter B dra.

(2) Roomkaas moet minstens 60 persent melkvet in sy watervrye selfstandigheid inhou, en mag geen vreemde vet of bederfwerende middel bevat nie.

(3) Kaas wat bedoel is vir onmiddellike verbruik as vars kaas en nie aan 'n druk- of rypwordingsproses onderwerp word nie, en wat van afgeroomde melk vervaardig word, waarby room gevoeg is, kan die opskrif „kaas van afgeroomde melk met bygevoegde room" met drukletter B dra, maar sodanige kaas moet minstens 20 persent melkvet in sy watervrye selfstandigheid bevat.

(14) Every package containing dried condensed evaporated or concentrated skim or separated milk, whether sweetened or unsweetened, shall bear a label in type H giving in both official languages directions for making from its contents, by dilution with water, a fluid conforming to the standards prescribed for normal skim or separated milk, together with the words "Prepared from Skim-milk" in type E.

Tuberculin Tested Milk.

8 *bis.* No person shall sell as milk, milk which is advertised or described as "tuberculosis free" or "tuberculin tested" or "produced by herds free from bovine tuberculosis", or by any such similar expression unless such person is the holder of a current annual certificate issued by the Director of Veterinary Services in respect of an accredited bovine tuberculosis tested herd, or a copy of such certificate certified as a true copy by the holder of the original thereof.

Cream.

9. Cream shall contain not less than 20 parts per cent of milk-fat, unless it is sold for manufacturing purposes on the basis of its milk-fat content. It shall be free from preservative or other foreign substance, unless sold for manufacturing purposes to the owner or occupier of a creamery or cream depot registered under section *five* of the Dairy Industry Ordinance, No. 2 of 1926, when it may, if intended to be transported over a long distance, contain boron compounds as a preservative in proportion not exceeding one-half per cent., calculated as boric acid (H_3BO_3). The presence of the preservative must be declared on the label.

Butter, Margarine and Ghee.

10. (1) The standards of composition for butter, butter substitutes and margarine under this Ordinance shall be as specified in the Dairy Industry Ordinance, No. 2 of 1926, or any amendment thereof. The presence of a preservative in butter as permitted under the said Ordinance need not be declared on the label.

(2) Every package of renovated, milled or processed butter or margarine shall be distinctly and durably marked, branded or labelled with the words "Renovated Butter", "Milled Butter", "Process Butter" or "Margarine", as the case may be, on both sides of the package in plain letters not less than one-and-a-half inches square, face measurement, and every wrapper shall be similarly marked in plain letters one-third of an inch square, face measurement, and have no other printed matter except such as may be required by the Dairy Industry Ordinance, No. 2 of 1926, or the Weights and Measures Ordinance, No. 18 of 1937, or any amendment of either of these Ordinances.

(3) Ghee consists of pure butter fat, and should conform to the following analytical standard: Minimum *Reichert Meissle* value 24.

Cheese.

11. (1) Cheese shall contain not less than 45 per cent of milk fat in its waterfree substance, and be free from foreign fat. Cheese containing less than 45 per cent of milk fat in its waterfree substance shall be deemed to be skim-milk cheese and labelled "Skim-milk Cheese" in type B.

(2) Cream cheese shall contain not less than 60 per cent of milk fat in its water free substance, and shall not contain any foreign fat or any preservative.

(3) Cheese which is intended for immediate consumption in its fresh state without being subjected to any process of pressing or ripening and which is manufactured from skim-milk and to which cream has been added, may be labelled "Skim-Milk Cheese (Creamed)" in type B, but such cheese must contain at least 20 per cent of milk fat in its water free substance.

Roomys en Roomysprodukte.

12. (1) *Roomys-mengsel* is die onbevrore, gepasteuriseerde en gehomogeniseerde produk wat van een of meer van die volgende bestanddele berei word: vars room, botter, van die volgende bestanddele berei word: vars room, botter, melk, versoete of onversoete gekondenseerde melk, melkpoeier of afgeroomde melkpoeier, met glukose, dekstrose of sukrose en water.

Die klaargemaakte produk mag geen bederfwerende middel bevat nie en hoogstens 1 persent setstof en emulgeermiddel, minstens 33⅓ persent per gewig aan totale vaste voedselstowwe en minstens 10 persent per gewig melkvet.

Geen vet buiten melkvet mag gebruik word nie en die *Reichert-Meissl*-waarde van die vet-ekstrak moet minstens 24 wees.

(2) *Roomys* is die bevrore voedsel wat gemaak word van roomysmengsel met die toevoeging van onskadelike geursel en kleurstowwe met of sonder die toevoeging van kukao of sjokoladestroop, vrugte, neute of suikergoed en moet minstens 33⅓ persent per gewig aan totale vaste voedselstowwe en minstens 10 persent per gewig aan melkvet bevat.

Een gelling roomys moet minstens 1.8 lb. aan totale vaste voedselstowwe bevat, uitgesonderd moontlik bygevoegde vrugte of neute, en dit mag geen bederfwerende middel bevat nie.

Die totale getal organismes mag hoogstens 200,000 per ml. beloop, en daar mag geen *B. coli* teenwoordig wees in 0.1 ml. nie.

(3) *Melkskommel* moet berei word van roomys en melk of melkpoeier, afgeroomde melk of afgeroomde melkpoeier, en toelaatbare natuurlike geursel en kleurstowwe. Dit kan met suiker (sukrose) versoet word, en kan glukose bevat.

(4) *Sorbet* is bevrore voedsel, uitgesonderd roomys wat gemaak word van 'n melkproduk, met of sonder water, versoetmiddel, vrugte of vrugtesap en onskadelike geursels en kleurstowwe. Daar kan setstowwe en emulgeermiddels teenwoordig wees in hoeveelhede van hoogstens 1 persent per gewig van die klaargemaakte produk. Dit moet minstens 3 persent per gewig aan vaste melkstowwe, insluitende melkvette, bevat.

Die totale getal organismes mag hoogstens 50,000 per ml. beloop, en daar mag geen *B. coli* teenwoordig wees nie.

Graansoorte.

13. (1) *Fynmeel:—*

(a) Niemand mag fynmeel in die Gebied invoer waarby daar enige vreemde stof buiten die stowwe wat subregulasie (2) hiervan noem, of bedoel, gevoeg is of wat enige kunsmatige verbleikingsproses ondergaan het nie, en niemand mag 'n gemiese verbleikingsmiddel of sogenaamde „verbeteraar" wat bedoel is om meel mee te behandel of daarmee vermeng te word, in die Gebied invoer, in sy besit hou, of verkoop nie.

(b) Voordat 'n besending fynmeel wat vir verkoop of gebruik in die Gebied bedoel is, in die Gebied ingevoer word, moet die invoerder of sy agent aan die doeanebeampte by die invoerhawe 'n sertifikaat inlewer van die hoof van die landboudepartement of ander verantwoordelike amptenaar van die regering van die uitvoerende land, waarin vermeld word dat die fynmeel geen vreemde stowwe bevat nie, buiten 'n stof wat sub-regulasie (2) hiervan noem of bedoel, nóg dat dit 'n kunsmatige verbleikingsproses ondergaan het nie. Monsters van die fynmeel kan ook genoem word en na 'n analis gestuur word.

(c) Niemand mag 'n vreemde stof buiten dié genoem of bedoel in sub-regulasie (2) hiervan, of 'n soortgelyke stof, by fynmeel voeg nie, nóg mag hy fynmeel aan 'n kunsmatige verbleikingsproses onderwerp nie, hetsy gedurende of na die bemaling daarvan. Fynmeel wat in die Gebied gemaal word, kan egter gedurende die bemaling behandel word met stikstofperoksiede wat met behulp van elektrisiteit ontwikkel word, en in so 'n geval moet die behandeling so gereël en beperk word dat die totale nitrate (gereken as natriumnitraat) in die behandelde fynmeel hoogstens ses dele per miljoen bedra.

Ice-Cream and Ice-Cream Products.

12. (1) *Ice-cream Mix* shall be the unfrozen, pasteurised and homogenised product prepared from one or more of the following: fresh cream, butter, milk, skim-milk, sweetened or unsweetened condensed milk, milkpowder or skim-milk powder, with glucose, dextrose or sucrose and water.

The finished article shall contain no preservative, not more than 1 per cent of stabiliser and emulsifier, not less than 33⅓ per cent by weight of total food solids and not less than 10 per cent by weight of milk fat.

No fat other than milk fat shall be permitted and the *Reichert-Meissle* value of the extract fat shall not be lower than 24.

(2) *Ice-cream* shall be the frozen food made from ice-cream mix with the addition of harmless flavouring and colouring matter, with or without the addition of cocoa or chocolate syrup, fruit, nuts or confections and shall contain not less than 33⅓ per cent by weight of total food solids and not less than 10 per cent by weight of milk fat.

One gallon of ice-cream shall contain not less than 1.8 lb. of total food solids, exclusive of any added fruit or nuts, and shall contain no preservative.

The total number of organisms shall not exceed 200,000 per ml. and B. coli shall not be present in 0.1 ml.

(3) *Milk shake* shall be prepared with ice-cream and milk or milk powder, skim-milk powder and permitted natural flavouring and colouring matter. It may be sweetened with sugar (sucrose) and may contain glucose.

(4) *Sherbet* shall be frozen food other than ice-cream made from a milk product, with or without water, sweetening agent, fruit or fruit juice and harmless flavouring and colouring agents. Stabilisers and emulsifiers may be present in amounts not exceeding 1 per cent by weight of the finished product. It shall contain not less than 3 per cent by weight of milk solids, including milk fats.

The total number of organisms shall not exceed 50,000 per ml. and no B. coli shall be present.

Cereals.

13. (1) *Flour:—*

(a) No person shall import into the Territory any flour to which any foreign substance, other than a substance mentioned or referred to in sub-regulation (2) hereof, has been added, or which has been subjected to any artificial bleaching process, and no person shall import into the Territory, have in his possession, or sell any chemical bleaching agent or so-called "improver" intended for the treatment of or mixing with flour.

(b) Before importing into the Territory any consignment of flour intended for sale or use in the Territory, the importer or his agent shall produce to the Collector of Customs at the port of entry, a certificate by the head of the department of agriculture or other responsible officer of the Government of the exporting country stating that the flour is entirely free from any foreign substance, other than a substance mentioned or referred to in sub-regulation (2) hereof, and has not been subjected to any artificial bleaching process. Samples of the flour may also be taken and transmitted to an analyst.

(c) No person shall add to any flour any foreign substance, other than a substance mentioned or referred to in sub-regulation (2) hereof, or similar substance or shall subject any flour either during or after milling to any artificial bleaching process, save that flour milled in the Territory may during milling be treated with peroxide of nitrogen generated by electricity, the treatment being regulated and restricted so that the total nitrates (estimated as sodium nitrate) in the treated flour shall not exceed six parts per million.

(2) Selfrysende fynmeel is fynmeel waarby bakpoeier of ander suurdeegstof gevoeg is. Die opskrif van elke pakket wat fynmeel bevat waarby suurfosfaat gevoeg is, moet, met drukletter H, die uitdrukking „berei met suurfosfaat-bakpoeier" insluit.

(3) Elke pakket wat 'n mengsel meelsoorte bevat, moet die opskrif „gemengde meelsoorte", met drukletter A, met die name en verhoudings by benadering van die verskillende soorte meel waaruit die mengsel bestaan, met drukletter C, daarop hê.

(4) Niemand mag brood wat van rogmeel of van 'n mengsel graansoorte met of sonder ander plantaardige produkte verkoop nie, tensy dit 'n opskrif dra — wat daaraan geheg moet word voordat die deeg in die oond gesit word — met die woorde „rogbrood" of „gemengde brood" (na gelang) met drukletter E en die naam en sakeadres van die vervaardiger met drukletter H, en in die geval van „gemengde brood" die name en verhoudings by benadering van die graansoorte en ander plantaardige produkte waaruit dit gemaak is in drukletter H daarop aangebring. So 'n opskrif moet van so 'n aard wees dat dit nadat die brood gebak is daaraan vas en duidelik leesbaar bly. Elkeen wat so 'n opskrif met opset verwyder, is skuldig aan 'n oortreding.

(5) Gepolleerde rys is rys wat met of sonder talkum gepolleer is. Dit mag net talkum (in die verhouding van hoogstens 'n halwe persent) of bloot 'n spoor van glukose of veroorloofde kleurstof bevat, en geen ander vreemde stowwe nie.

(6) Rysmeel of gemaalde rys is die produk wat verkry word deur doprys te maal, en dit mag geen vreemde stof bevat nie.

(7) Elke meul waarin graan gemaal word vir menslike verbruik, moet ingerig word met doeltreffende skoonmaaktoestelle vir die algehele verwydering van Senecio (Sprinkaanbos) en enige ander ongesonde, skadelike of gevaarlike stof, en geen graan mag in so 'n meul gemaal, gebreek of vergruis of andersins behandel word vir menslike verbruik nie, tensy die graan deur die skoonmaaktoestelle gevoer is en alle ongesonde, skadelike of gevaarlike stowwe behoorlik daarmit verwyder is. Elkeen wat fynmeel, meel of ander verwerkte graan verkoop wat sodanige stowwe bevat, is skuldig aan 'n oortreding.

(8) Voedsame, natuurlike stowwe van dierlike of plantaardige oorsprong kan by meel of fynmeel of mieliemeel gevoeg word ten einde die voedingswaarde daarvan te verhoog. Die byvoeging van sintetiese vitamines word verbied.

Die byvoeging van nie meer as 14 onse kalsiumasetaat by 200 lb. meel om die vorming van leng teen te werk is toelaatbaar.

(9) Meel en fynmeel of mieliemeel waarby voedsame stowwe ooreenkomstig sub-regulasie (8) hiervan gevoeg is, en brood wat gemaak is van sodanige meel of fynmeel moet 'n etiket aanhê waarop die woord „verryk" en die naam en sakeadres van die vervaardiger met drukletter G staan.

Bakpoeier en Ander Suurdeegstowwe.

14. (1) Bakpoeier is 'n suurdeegstof wat verkry word deur 'n stof wat op suur reageer te vermeng met natriumbikarbonaat met of sonder stysel. Dit mag nie meer as 1.5 persent sulfate, gereken as kalsiumsulfaat ($CaSO_4$) bevat nie, nóg meer as 0.1 persent aluminiumverbindings, gereken as alumina (Al_2O_3) nie, en dit moet minstens 10 persent per gewig aan koolstofdioksied lewer.

(2) Kremetart moet minstens 95 persent wynsteensuur gereken as wynsteen van kaliumsure ($KHC_4H_4O_6$) bevat, en hoogstens 2 persent sulfate gereken as kaliumsulfaat ($CaSO_4$).

(3) „Suurfosfaatpoeier" is 'n suur fosfaat wat, met of sonder stysel of ander voedsame meelstof gebruik kan word in die plek van kremetart in die bereiding van chemiese suurdeegstof vir bakdoeleindes. Dit mag hoogstens 2 persent sulfate bevat gereken as kalsiumsulfaat ($CaSO_4$), of hoogstens 0.3 persent aan enige samestelling van aluminium, gereken as aluminium (Al_2O_3). Elke pakket wat suurfosfaat bevat vir gebruik in voedsel, of wat bakpoeier bevat waarvan suurfosfaat 'n bestanddeel is, moet in die

(2) Self-raising flour is flour to which baking powder or other leavening substance has been added. The label of every package containing flour to which acid phosphate has been added shall state, in type H, "Prepared with acid phosphate baking powder".

(3) Every package containing a mixture of meals shall be labelled "Mixed Meals" in type A, with the names and approximate proportions of the different kinds of meal of which the mixture is composed in type C.

(4) No person shall sell bread made from rye meal or from a mixture of cereals with or without other vegetable products, which does not bear a label—to be attached before the dough is placed in the oven—with the words "Rye Bread" or "Mixed Bread" (as the case may be) in type E, and the name and business address of the manufacturer in type H, and in the case of "Mixed Bread" the names and approximate proportions of the cereals or other vegetable products from which it is made in type H, the label to be such that it remains attached and clearly legible after baking. Any such person who wilfully removes any such label shall be guilty of an offence.

(5) Polished rice is rice polished with or without talc. It shall contain no foreign substance other than talc in a proportion not exceeding one-half per cent or traces of glucose or permitted colouring matter.

(6) Rice flour or ground rice is the product obtained by grinding husked rice, and shall not contain any foreign substance.

(7) Every mill in which grain is milled for human consumption, shall be provided with efficient cleaning appliances so as completely to remove Senecio (Sprinkaanbos) and any other unwholesome, injurious or dangerous matter, and no grain shall be ground, crushed or gristed or otherwise processed in such mill for human consumption unless the grain has passed through the cleaning appliances and all unwholesome, injurious or dangerous matter, has been effectively removed therefrom. Any person selling any flour, meal or other processed grain containing such matter shall be guilty of an offence.

(8) Wholesome natural substances of animal or vegetable origin may be added to meal or flour or maize meal for the purpose of increasing its nutritional value. The addition of synthetic vitamins is prohibited.

The addition of not more than 14 ounces of calcium acetate to 200 lb. of meal to prevent the formation of rope is permitted.

(9) Meal or flour or maize meal to which wholesome substances have been added as permitted by sub-regulation (8) hereof, and bread made from such meal or flour shall be labelled in type G with the word "enriched" and the name and business address of the manufacturer.

Baking Powder and other Leavening Substances.

14. (1) Baking powder is the leavening agent produced by mixing an acid re-acting material, with sodium bicarbonate, with or without starch. It shall contain not more than 1.5 per cent of sulphates calculated as calcium sulphate ($CaSO_4$) or more than 0.1 per cent of aluminium compounds calculated as alumina (Al_2O_3), and shall yield not less than 10 per cent, by weight, of carbon dioxide.

(2) Cream of Tartar shall contain not less than 95 per cent of acid tartrates calculated as potassium acid tartrate ($KHC_4H_4O_6$) and not more than 2 per cent of sulphates calculated as calcium sulphate ($CaSO_4$).

(3) "Acid Phosphate" powder is an acid phosphate which, with or without starch or other wholesome farinaceous substance, may be used to replace cream of tartar in the preparation of chemical leaven for baking purposes. It shall not contain more than 2 per cent of sulphates calculated as calcium sulphate ($CaSO_4$), nor more than 0.3 per cent of any compound of aluminium calculated alumina (Al_2O_3). Every package containing acid phosphate for use in food, or containing any baking powder

opskrif die woord „suurfosfaat" met drukletter E aangee. Die woord „kreametart" of letters wat kremetart of wynsteensuur aandui mag nie in so 'n opskrif verkryn nie.

Vlapoeier en Poedingpoeiers.

15. Vla- of poedingpoeiers moet berei word van stysel met of sonder ander voedsame voedingstowwe, met of sonder onskadelike kleur- en smaakgewende stowwe. Woorde soos „eier" of „room" of „roomagtig" of enige ander woord, uitdrukking, ontwerp of middel wat die teenwoordigheid van eier of room aandui, mag nie op 'n pakket wat vla- of poedingpoeier bevat, verskyn nie.

Suiker, Suikergebak, Dekstrose en Versiersuiker.

16. (1) Suiker (sukrose) is die produk wat uit die sap van die suikerriet en/of suikerbeet verkry word.

(a) Geraffineerde suiker is wit, droë, reuklose, gegranuleerde sukrose wat maklik in koue water oploosbaar is. Dit mag geen smaak buiten soetigheid hê nie. Die sulfaatasinhoud daarvan mag hoogstens 0.03 persent wees, en daar mag hoogstens 0.03 persent reduserende suiker en/of 25 dele per miljoen swaweldiokside teenwoordig wees. Dit mag hoogstens 0.06 persent vog bevat.

(b) Meulwitsuiker is byna-wit, droë, reuklose, gegranuleerde sukrose wat in koue water oplosbaar is. Sy soet smaak mag nie meer as in geringe mate met dié van melasse ooreenstem nie. Die sulfaatasinhoud daarvan mag hoogstens 0.10 persent wees en daar mag hoogstens 0.03 persent reduserende suiker teenwoordig wees. Dit mag hoogstens 0.06 persent vog bevat.

(c) Goewermentsgraadsuiker mag nie donkerder as liggoudbruin wees nie, kan deur die reuk van melasse gekenmerk wees, en moet geredelik in koue water oplosbaar wees. Dit moet soet wees en kan na melasse smaak.

(d) Strooisuiker is geraffineerde suiker waarvan die korreltjies so fyn is dat hoogstens 3 persent in 'n sif met 35 maasgatjies per duim agterbly, en hoogstens 5 persent deur 'n sif met 150 maasgatjies per duim gaan.

(e) Vir inmaakdoeleindes mag slegs geraffineerde suiker of meulwitsuiker gebruik word, tensy die gebruik van dekstrose, dekstro-emonohidraat of vloeibare glukose spesifiek vervoorloof word. Wanneer dit by die inmaak van groente en ander produkte wat aan termofiliese bederf onderhewig is, gebruik word, moet die suikers wat in hierdie sub-regulasie vermeld word, aan die volgende bakteriologiese spesifikasies voldoen—

(i) die totale getal termofiliese organismes mag hoogstens 100 per 10 gm. suiker wees;

(ii) die totale getal plat suur spore mag hoogstens 10 per 10 gm. suiker wees;

(iii) daar mag geen termofiliese gasproduserende anaërobe bespeurbaar wees nie; en

(iv) daar mag hoogstens een sulfide-bederf-organisme per 10 gm. suiker teenwoordig wees.

(2) (a) Dekstrose (watervrye dekstrose) is 'n wit, kristalvormige of korrelagtige, reuklose poeier wat maklik in koue water oplosbaar is en 'n soet smaak het waarby daar geen vreemde geur is nie. Dit moet minstens 99.5 persent watervrye dekstrose en mag hoogstens 0.1 persent sulfaatas, 0.018 persent vry suur, as soutsuur gereken, 10 dele koper per miljoen en 15 dele yster per miljoen bevat.

(b) Dekstrosemonohidraat (gesuiwerde glukose) moet, na korreksie vir die kristalwater, wat by die toepassing van hierdie sub-regulasie op 9.1 persent gereken word, aan dieselfde spesifikasie voldoen as dié wat vir watervrye dekstrose voorgeskryf is.

(c) Vloeibare glukose is 'n kleurlose tot lig strooikleurige, reuklose, taai stroop met 'n soet smaak waarby daar geen vreemde geur is nie. Dit bestaan uit 'n mengsel van dekstrose, maltose, dekstrien en water. Dit mag hoogstens 0.6 persent sulfaatas, 0.045 persent vry suur, as soutsuur gereken, 10 dele koper per miljoen en 10 dele yster per miljoen bevat.

of which acid phosphate is an ingredient, shall be labelled with the words "Acid Phosphate" in type E. The words "Cream of Tartar" or any lettering suggesting cream of tartor or tartaric acid shall not appear on any such label.

Custard Powder and Pudding Powder.

15. Custard or pudding powder shall be prepared from starch, with or without other wholesome food substances, and with or without harmless colouring or flavouring substances. Word such as "egg" or "Cream" or "creamy" or any other word, expression, design or device suggesting the presence of egg or cream shall not appear on any package containing custard or pudding powder.

Sugar, Confectionery, Dextrose and Icing Sugar.

16. (1) Sugar (sucrose) is the product obtained from the juice of the sugar cane and/or of the sugar beet.

(a) Refined sugar shall be white, dry, odourless, granulated sucrose, readily soluble in cold water. It shall have no taste other than sweetness. Its sulphated ash content shall not exceed 0.03 per cent, and not more than 0.03 per cent of reducing sugars and/or 25 parts per million of sulphur dioxide shall be present. It shall not contain more than 0.06 per cent moisture.

(b) Mill-white sugar shall be almost white, dry, odourless, granulated sucrose, soluble in cold water. Its sweet taste shall be not more than slightly suggestive of that of molasses. Its sulphate ash content shall not exceed 0.10 per cent and not more than 0.03 per cent of reducing sugar shall be present. It shall not contain more than 0.06 per cent of moisture.

(c) Government grade sugar shall be not more than light golden brown in colour, may be characterised by the odour of molasses and shall be readily soluable in cold water. The taste shall be sweet and may be suggestive of molasses.

(d) Castor sugar shall be refined sugar of such fineness of grain that not more than 3 per cent will fail to pass through a sieve with 35 meshes to the inch and not more than 5 per cent shall pass through a sieve with 150 meshes to the inch.

(e) For canning purposes only refined sugar or millwhite sugar shall be used, except where the use of dextrose, dextrose monohydrate or liquid glucose is specifically permitted. When used in the canning of vegetables and other products liable to thermophilic spoilage, the sugars mentioned in this subregulation shall comply with the following bacteriological specifications:—

(i) The total thermophilic organisms shall not exceed 100 per 10 gm. of sugar;

(ii) the total number of flat sour spores shall not exceed ten per 10 gm. of sugar;

(iii) thermophilic gas-producing anaerobes shall not be detected at all; and

(iv) there shall be not more than one sulphide spoilage organism per 10 gm. of sugar.

(2) (a) Dextrose (anhydrous dextrose) shall be a white crystalline or granular, odourless powder, readily soluble in cold water and with a sweet taste free from foreign flavour. It shall contain not less that 99.5 per cent of anhydrous dextrose and not more than 0.1 per cent of sulphated ash, 0.018 per cent of free acid, calculated as hydrochlorid acid, 10 parts per million of copper and 15 parts per million of iron.

(b) Dextrose monohydrate (purified glucose) shall conform to the same specifications laid down for anhydrous dextrose, after correction for its water of crystallisation which for the purpose of this sub-regulation is taken as 9.1 per cent.

(c) Liquid glucose is a colourless to light straw coloured, odourless, viscid syrup with a sweet taste free from foreign flavour. It consists of a mixture of dextrose, maltose, dextrin and water. It shall not contain more than 0.6 per cent sulphated ash, 0.045 per cent free acid, calculated as hydrochloric acid, 10 parts per million of copper and 10 parts per million of iron.

(d) Wanneer dekstrose, dekstrosemonohidraat of vloeibare glukose by die inmaak van groente en ander produkte wat aan termofiliese bederf onderhewig is, gebruik word, moet dit aan die bakteriologiese spesifikasies, soos voorgeskryf vir suikers in regulasie 16 (1) (c) voldoen.

(3) Versiersuiker is 'n poeiersuiker wat van geraffineerde suiker berei word. Dit kan trikalsiumfosfaat teen hoogstens 1 persent of stysel teen hoogstens 3 persent bevat. Die korrels moet so fyn wees dat hoogstens 2 persent in 'n sif met 100 maasgatjies per duim agterbly en minstens 65 persent deur 'n sif met 200 maasgatjies per duim gaan, wanneer dit tien minuto lank met 'n sagte borsel deurgevryf word.

(4) Suikergebak is die produk wat gemaak word van suiker (sukrose), dekstrose en ander versoetingstowwe wat vir voedsel gebruik word, met of sonder veroorloofde kleursel of onskadelike geursel of verdikkende stowwe, en met of sonder ander voedingstowwe soos botter, voedsame eetbare olies, vars eiers, melksjokolade, nute of vrugte. Dit mag geen harpuis of enige vreemde mineraalstof bevat nie.

Vrugtesappe, -Ekstrakte. -Strope. -Essense, -Versterkdranke en -Sapdranke.

17. (1) Vrugtesap of -ekstrak is die suiwer ongegiste sap verkry van vars ryp vrugte, en dit moet al die natuurlike bestanddele van die gebruikte vrugte bevat. Dit mag geen vreemde stowwe bevat buiten veroorloofde bederfwerende middels nie. Die vrug of vrugte waarvan dit berei word, moet met drukletter G in die opskrif vermeld word.

(2) Vrugtestrope, -versterkdranke en -sapdranke moet berei word van die sap van gesonde vrugte, suiwer drinkwater en suiker (sukrose) met of sonder die toevoeging van sitroen- of wynsteensuur of asyn en veroorloofde kleurstowwe. Hulle moet minstens 20 persent vrugtesap en 25 persent suiker (sukrose) bevat. en mag geen smaakgewende stof bevat nie buiten dié wat van natuur teenwoordig is in die vrug of vrugte waarvan hulle berei is; nòg enige ander vreemde stof buiten gliserine of 'n veroorloofde bederfwerende middel of kleurstof nie.

(3) Elke pakket wat vrugtesap, -ekstrak. -stroop. -versterkdrank of -sapdrank ooreenkomstig die voorskrifte in die voorafgaande sub-regulasies bevat, moet 'n opskrif met drukletter G dra, waarin die aard van die inhoud en die vrug of vrugte waarvan dit berei is, aangegee word.

(4) Gegeurde strope, versterkdranke, sapdranke en dergelike artikels moet berei word met suiker (sukrose) met of sonder sitroen- of wynsteensuur en veroorloofde kleurstowwe en gegeur met natuurlike vrugtesap of -ekstrak. Hulle mag geen sintetiese of kunsmatige geurstowwe bevat nie. Hulle kan gliserine of 'n veroorloofde bederfwerende middel bevat, en moet 'n opskrif dra met die woorde. met drukletter G, „gegeurde stroop", of „gegeurde versterkdrank", of „gegeurde sapdrank", of ander soortgelyke naam na gelang, en die naam of name van die vrug of vrugte waarvan of waarmee die inhoud berei is.

(5) Nagemaakte of kunsmatige strope. essense, versterkdranke. sapdranke en soortgelyke artikels, moet berei word van suiwer drinkwater en voedsame bestanddele met of sonder onskadelike smaakgewende middels en kleurstowwe. Elk so 'n artikel wat kunsmatige of sintetiese smaakgewende stowwe bevat, moet 'n opskrif dra met die woord „nagemank(te)", of „kunsmatig(e)", of „sintetie(se)", of „berei met sintetiese bestanddele", met drukletter G.

(6) (a) Spuit- of mineraalwater is spuit- of gekarboneerde vrugtesapdranke en nimmaaksels daarvan, ander spuit of gekarboneerde dranke, hetsy enkelvoudig of saamgestel, insluitende hophier en gemmerbier, mineraalwater van die „sodawater"-tipe en natuurlike gekarboneerde fontein-water. Hulle kan berei word van vrugtesappe, groenteekstrakte, natuurlike smaakgewende bestanddele, natuurlike geurselekstrakte, onskadelike sintetiese smaakgewende bestanddele of van samestellings van twee of meer van hierdie bestanddele. Hulle moet berei word van suiwer drinkwater en kan versoetende middels, sitroen- en wynsteensuur of mengsels daarvan of ortofosforsuur, toelaatbare kleurstowwe met of sonder toelaatbare bederfwerende middels bevat, en moet onder druk versadig wees met

(d) When dextrose, dextrose monohydrate or liquid glucose is used in the canning of vegetables and other products liable to thermophilic spoilage, they shall comply with the bacteriological specification as laid down for sugars in regulation 16 (1) (c).

(3) Icing sugar is a powdered sugar prepared from refined sugar. It may contain tricalcium phosphate in an amount not exceeding 1 per cent or starch in an amount not exceeding 3 per cent. The grains shall be of such fineness that not more than 2 per cent shall remain in a sieve with 100 meshes to the inch and not less than 65 per cent shall pass through a sieve with 200 meshes to the inch when brushed with a soft brush for 10 minutes.

(4) Confectionery is the product made from sugar (sucrose). dextrose and other sweetening substances used for food, with or without permitted colouring or harmless flavouring or thickening substances, and with or without other food substances, such as butter, wholesome edible fats, fresh eggs, milk chocolate, nuts or fruits. It shall not contain any resin or any foreign mineral substances.

Fruit Juices. Extracts, Syrups. Essences. Cordials and Squashes.

17. (1) Fruit juices or fruit extracts are the clean unfermented juice obtained from fresh ripe fruits, and shall contain all the constituents naturally present in the fruits used. They shall not contain any foreign substance except permitted preservative. The fruit or fruits from which they are prepared shall be stated on the label, in type G.

(2) Fruit syrups, cordials and squashes shall be prepared with the juices of sound fruit or fruits, clean potable water and sugar (sucrose) with or without the addition of citric or tartaric acid or vinegar and permitted colouring matter. They shall not contain less than 20 per cent of fruit juice and 25 per cent of sugar (sucrose) and shall not contain any flavouring substance other than that naturally present in the fruit or fruits from which they have been prepared, nor any other foreign substance except glycerin or a permitted preservative or colouring substance.

(3) Every package containing fruit juice, extract, syrup, cordial or squash as defined in the foregoing sub-regulations, shall bear a label, in type G, stating or indicating the nature of the contents and the fruit or fruits from which they have been prepared.

(4) Flavoured syrups, cordials, squashes and similar articles shall be prepared with sugar (sucrose) and with or without citric or tartaric acid and permitted colouring matter and flavoured with natural fruit juices or extracts. They shall not contain any synthetic or artificial flavouring substances. They may contain glycerin or a permitted preservative, and shall bear a label with the words. in type G, "Flavoured Syrup", "Flavoured Cordial", or "Flavoured Squash", or other similar name as the case may be, and the name or names of the fruit or fruits from or with which the contents have been prepared.

(5) Imitation or artificial syrups, essences, cordials, squashes and similar articles. shall be prepared with clean potable water and wholesome ingredients with or without harmless flavouring and colouring substances. Every such article which contains any artificial or synthetic flavouring substance shall bear a label with the word "Imitation" or "Artificial" or "Synthetic" or "Prepared with Synthetic Ingredients" in type G.

(6) (a) Aerated or mineral waters are aerated or carbonated fruit juice beverages and imitations thereof. other aerated or carbonated beverages, whether simple or compounded. including hopbeer and gingerbeer. mineral waters of the "sodawater" type and natural carbonated springwaters. They may be prepared from fruit juices, vegetable extracts, natural flavouring substances, natural essences, harmless synthetic flavouring substances or from combinations of two or more of these ingredients. They must be prepared from clean potable water and may contain sweetening agents, citric and tartaric acid. or mixtures thereof or ortho-phosphoric acid, permitted colouring matter, with or without the addition of permitted preservatives and shall be impregnated with pure carbon-

suiwer koolsuurgas in skoon lugdig verseëlde houers. Die suurgehalte moet so wees dat die pH-waarde minstens 2.5 is. Elke dergelike artikel wat enige kunsmatige of sintetiese smaakgewende bestanddele bevat, moet 'n opskrif met die woord „nagemaak" dra.

(b) Saggarine kan as 'n versoetende middel saam met suiker in spuit- of mineraalwater gebruik word in die verhouding van hoogstens 1 deel saggarine tot 1000 dele totale suiker, gereken as sukrose.

(d) Geen mineraalsuur mag in spuit- of mineraalwater gebruik word nie, buiten ortofosforsuur van B.P.-gehalte, en dan in hoeveelheid van hoogstens 0.06 persent gewig per volume.

(e) Geen spuit- of mineraalwater mag meer as 150 dele kaffeïen per miljoen dele bevat nie.

(f) Spuit- of mineraalwater waarby kina gevoeg is moet minstens 50 dele en hoogstens 100 dele kina per miljoen, gereken as kinasulfaat, bevat.

(6) Geen uitdrukking, ontwerp of middel wat die teenwoordigheid van vrugte of natuurlike vrugtesap aantoon of te kenne gee, mag verskyn op die etiket van 'n artikel in hierdie regulasies genoem of bedoel nie, as dit enige nagemaakte of kunsmatige of sintetiese smaakgewende bestanddele bevat nie.

(7) (a) Onskadelike skuimmakende stowwe kan in spuit- of mineraalwater gebruik word, maar die gebruik van saponine word verbied.

(b) Onskadelike eetbare gebromeerde of gesulfoneerde olie kan gebruik word om 'n newelagtige voorkome in spuit- of mineraalwater te bewerkstellig. Gebromeerde olies mag hoogstens 33 persent broom/bromium bevat, en die suurgehalte van die olie uitgedruk as hidrobroomsuur mag hoogstens 0.1 persent wees.

Vleis en Vis en Preparate daarvan; Eetbare Vet en Eetbare Olies.

18. (1) (a) Vleis is die skoon, gesonde en voedsame vleis van diere of voëls wat as voedsel gebruik word. Vleis, uitgesonderd dié van beeste, skape, varke, bokke en pluimvee, moet 'n opskrif dra wat die aard daarvan aandui.

(b) Elke preparaat of mengsel van vleis, uitgesonderd dié van beeste, skape, varke, bokke en pluimvee, moet 'n opskrif dra waarop die soort, samestelling of oorsprong daarvan aangegee word, en moet met die beskrywing op die opskrif ooreenkom.

(c) Maer vleis is vleis waaraan daar geen vet sit nie.

(2) (a) Gemaalde vleis is die gemaalde skeletspierstelselvleis van 'n dier wat as voedsel gebruik word, en dit moet minstens 60 persent maer vleis met minstens 2 persent proteïnstikstof bevat. Dit mag geen bederfwerende, meelhoudende of ander vreemde stof bevat nie.

(b) „Boerwors" is wors wat van die gemaalde skeletspierstelselvleis van 'n dier wat as voedsel gebruik word, gemaak is, en dit moet minstens 60 persent maer vleis met minstens 2 persent proteïnstikstof bevat. Dit kan speserye, onskadelike smaakgewende middels en veroorloofde bederfwerende middels bevat. Dit kan salpeter en natriumof kaliumnitriet bevat: Met dien verstande dat die afgewerkte artikel hoogstens 200 dele per miljoen aan nitriet, as natriumnitriet gereken, mag bevat.

(c) „Beeswors" en „beesworsvleis" moet hoofsaaklik van die skeletspierstelselvleis en vet van die bees gemaak word, en moet altesaam minstens 75 persent vleis met minstens 1.75 persent protein tikstof en hoogstens 6 persent stysel bevat. Dit kan veroorloofde bederfwerende middels, speserye en onskadelike smaakgewende middels bevat.

(d) „Varkwors" of „varkworsvleis" moet hoofsaaklik van die skeletspierstelselvleis en vet van die vark gemaak word, en moet altesame minstens 75 persent vleis met minstens 1.5 persent proteïnstikstof en hoogstens 6 persent stysel bevat. Dit kan veroorloofde bederfwerende middels, speserye en onskadelike smaakgewende middels bevat.

dioxide in clean and hermetically sealed containers. The degree of acidity shall be such as to give a pH value of not less than 2.5. Every such article which contains any artificial or synthetic flavouring substances shall bear a label with the word "Imitation".

(b) Saccharin may be used as a sweetening agent as an adjunct to sugar in aerated or mineral waters in the proportion of not more than 1 part of saccharin to 1,000 parts of total sugar, calculated as sucrose.

(c) No mineral acid may be used in aerated or mineral waters except ortho-phosphoric acid of B.P. quality in an amount not exceeding 0.06 per cent weight by volume.

(d) No aerated or mineral water may contain more than 150 parts of caffein per million.

(e) Any aerated or mineral water to which quinine has been added shall contain not less than 50 and not more than 100 parts per million of quinine calculated as quinine sulphate.

(7) No expression, design or device indicating or suggesting the presence of fruit or any natural fruit juice shall appear on the label of any article mentioned or referred to in this regulation which contains any imitation or artificial synthetic flavouring ingredients.

(8) (a) Harmless foam producing substances may be used in aerated or mineral waters but the use of saponin is prohibited.

(b) Harmless edible brominated or sulphonated oils may be used to produce clouding effects in aerated or mineral waters. Brominated oils shall contain not more than 33 per cent bromine and the acidity of the oil expressed as hydrobromic acid shall not exceed 0.1 per cent.

Meat and Fish and their Preparations: Edible Fats and Edible Oils.

18. (1) (a) Meat shall be the clean, sound and wholesome flesh of animals or birds used as food. Meat other than that of bovines, sheep, pigs, goats and poultry shall bear a label indicating its nature.

(b) Any preparation or mixture of meat, other than that of bovines, sheep, pigs, goats and poultry shall bear a label stating the kind, composition or origin of the meat and shall correspond to the description or label.

(c) Lean meat shall be meat without any adhering fat.

(2) (a) Minced meat shall be the minced skeletal musculature of any animal used for food and shall contain not less than 60 per cent of lean meat with a minimum of 2 per cent of protein nitrogen. It shall not contain any preservative, farinaceous or other foreign substance.

(b) "Boerwors" shall be sausage made from minced skeletal musculature of any animal used as food and shall contain not less than 60 per cent lean meat with a minimum of 2 per cent protein nitrogen. It may contain spices, harmless flavouring substances and permitted preservatives. It may contain salpetre and sodium or potassium nitrite provided the finished article shall not contain more than 200 p.p.m. of nitrite calculated as sodium nitrite.

(c) "Beef Sausages" and "Beef Sausage Meat" shall be made primarily from the skeletal musculature and fat of the bovine and shall not contain less than 75 per cent total meat with a minimum of 1.75 per cent protein nitrogen and not more than 6 per cent of starch. They may contain permitted preservatives, spices and harmless flavouring substances.

(d) "Pork Sausages" or "Pork Sausage Meat" shall be made primarily from the skeletal musculature and fat of the pig and shall contain not less than 75 per cent of total meat with a minimum of 1.5 per cent protein nitrogen and not more than 6 per cent of starch. They may contain permitted preservatives, spices and harmless flavouring substances.

(c) „Wors van gemengde vleis" en „worsvleis" moet van die skeletspierstel elvleis en vet van 'n dier wat as voedsel gebruik word, gemaak word, en moet altesame minstens 75 persent vleis met minstens 1.75 persent proteïenstikstof en hoogstens 6 persent styssel bevat. Dit kan verkoorloofde bederfwerende middels, spesery e en onskadelike smaakgewende middels bevat.

(3) Bewerkte vleis, vermeng of onvermeng, is vleis wat gekook, gesout, gedroog, gerook of aan 'n verbinding van sodanige prosesse onderwerp is. Dit kan gewone sout, salpeter, natrium- of kaliumnitriet, suiker, asyn, spesery e en/of verooorloofde kleurstowwe bevat, maar geen ander vreemde stowwe nie. Die totale vleisinhoud moet minstens 95 persent wees, en die hoeveelheid nitriet, as natriumnitriet gereken, mag hoogstens 200 dele per miljoen in die afgewerkte artikel wees. As dit in 'n houer gepak is, kan vet, agar-agar en/of gelatine as pakstof gebruik word.

(4) (i) Verwerkte vleisprodukte is vleisprodukte wat nie net gemaal en/of fyngemaak is nie, maar wat ook aan een of meer van die prosesse wat in regulasie 18 (3) genoem word, onderwerp is, en dit sluit in polonie, serwelaatwors, smeervleis, sult, vleisbrood, of vleisrolle en dergelike artikels wat vleis bevat, maar nie voedselprodukte soos worsrolletjies en vleispastei e nie.

(ii) Verwerkte vleisprodukte moet gemaak word van vleis soos omskrywe in regulasie 18 (1) (a) met spesery e en smaakgewende middels, met of sonder melk, eiers, agar-agar, gelatine, en voedsame meelhoudende of ander plantaardige stowwe. Hulle kan verooorloofde bederfwerende middels en kleurstowwe, salpeter en natrium- of kaliumnitriet bevat mits die afgewerkte artikel hoogstens 200 dele per miljoen nitriet, as natriumnitriet gereken, bevat. Die totale vleisinhoud moet minstens 75 persent wees. As dit in 'n houer gepak is, kan pekel, vet, agar-agar, en/of gelatine as pakstof gebruik word.

(iii) Berekeningstelsels:—

(a) In alle gevalle waar die berekening van die totale hoeveelheid vleis kragtens regulasie 18 (1), (2), (3) en (4) nodig is, moet die onderstaande formule gebruik word:—

Persentasie maer vleis = Persentasie proteïenstik stof × 30.

Persentasie totale vleis = Persentasie maer vleis plus persentasie vet.

(b) In alle gevalle waar vleisprodukte in houers gepak is, moet die persentasie totale vleis bereken word as 'n persentasie van die gewig van die produk sonder die verpakkingstowwe, d.w.s. as 'n persentasie van die gewig van die gedreineerde produk.

Die gewig van die gedreineerde produk moet verkry word deur die toe houer 10 minute lank in 'n warmwaterbad by 190° F. te verhit en die inhoud in 'n sif, 8 duim in deursnee en met 8 maasgaantjies per duim oor te klaas. Verwyder sorgvuldig alle vet en jellie wat daaraan vasklef, dreineer en weeg die produk. Druk die gedreineerde gewig uit as 'n persentasie van die gewig van die totale inhoud van die houer.

(5) (a) Vleisekstrak is die produk wat verkry word wanneer daar met vars vleis en water 'n aftreksel gemaak word en die vloeibare gedeelte deur verdamping gekonsentreer word, nadat die vet verwyder is, en dit moet altesame minstens 75 persent vaste stowwe bevat waarvan hoogstens 27 persent as, en hoogstens 12 persent natriumchloride (gereken volgens die totale hoeveelheid chloor wat teenwoordig is), hoogstens ses-tiendes persent vet en minstens 8 persent stikstof moet wees.

(b) Vleissap is die vloeibare gedeelte van spiervesel wat deur drukking of op 'n ander manier verkry word, en dit kan deur verdamping by 'n temperatuur onder die stolpunt van die oplosbare proteïens gekonsentreer word. Die vaste stowwe mag hoogstens 15 persent as, hoogstens 2.5 persent natriumchloride (gereken volgens die totale hoeveelheid chloor wat teenwoordig is), hoogstens 4 persent en minstens 2 persent fosforsuur (P_2O_5), en moet minstens 12 persent stikstof bevat.

(c) "Mixed Meat Sausages" and "Sausage Meat" shall be made from the skeletal musculature and fat of any animal used as food and shall contain not less than 75 per cent of total meat with a minimum of 1.75 per cent of protein nitrogen and not more than 6 per cent of starch. They may contain permitted preservatives, spices and harmless flavouring substances.

(3) "Processed Meat", simple or mixed, shall be meat which has been subjected to cooking, curing, drying, smoking and any combination of such processes. It may contain common salt, saltpetre, sodium or potassium nitrite, sugar, vinegar, spices, and/or permitted colouring matter, but no other foreign substances. The minimum total meat content shall be 95 per cent and the amount of nitrite calculated as sodium nitrite, shall not exceed 200 p.p.m. in the finished article. If packed in any container, fat, agar-agar and/or gelatin may be used as a packing medium.

(4) (i) Manufactured meat products shall be meat products which have undergone one or more of the processes enumerated in 18 (3) in addition to mincing and/or grinding, and include polonies, saveloys, meat pastes, brawn, meat loaves or rolls and similar articles containing meat, but exclude food products of the nature of sausage rolls and meat pies.

(ii) Manufactured meat products shall be made from meat as defined in regulation 18 (1) (a) with spices and flavouring with or without milk, eggs, agar-agar, gelatin and wholesome farinaceous or other vegetable substances. They may contain permitted preservatives and colouring matter, saltpetre, and potassium or sodium nitrite, provided that the finished article shall not contain more than 200 p.p.m. calculated as sodium nitrite. The total meat content shall not be less than 75 per cent. If packed in any container, brine, fat, agar-agar, and/or gelatin may be used as a packing medium.

(iii) Methods of Calculation:—

(a) In all cases where it is necessary to calculate total meat under regulations 18 (1), (2), (3) and (4), the formula used shall be:

Percentage Lean Meat = Percentage Protein Nitrogen × 30.

Percentage Total Meat = Percentage Lean Meat Plus percentage fat.

(b) In all cases of meat products packed in containers the percentage total meat shall be calculated as a percentage of the weight of the product without packing material, i.e. as a percentage of the weight of the drained product.

The weight of the drained product shall be obtained by heating the closed container in a hot water bath at 190° F. for 10 minutes and transferring the contents to a sieve, 8 inches in diameter and with 8 meshes to the inch. Carefully remove any adhering fat and jelly, drain and weigh the product. Express the drained weight as a percentage of the weight of the total contents of the container.

(5) (a) Meat extract shall be the product obtained by extracting fresh meat with water and concentrating the liquid portion by evaporation after the removal of fat and shall contain not less than 75 per cent of total solids of which not more than 27 per cent shall be ash and not more than 12 per cent shall be sodium chloride (calculated from the total chlorine present), not more than six-tenths per cent shall be fat and not less than 8 per cent shall be nitrogen.

(b) Meat juice shall be the fluid portion of muscle fibre obtained by pressure or otherwise and may be concentrated by evaporation at a temperature below the coagulation point of soluble proteins. The solids shall contain not more than 15 per cent of ash, not more than 2.5 per cent of sodium chloride (calculated from the total chlorine present), not more than 4 per cent and not less than 2 per cent of phosphoric acid (P_2O_5) and not less than 12 per cent nitrogen.

(c) Peptone is die produkte wat berei word deur proteienstowwe deur middel van ensieme of andersins te laat verteer, en dit moet minstens 50 persent proteose en peptone bevat.

(6) (a) Vis is die skoon, gesonde en voedsame vleis van alle soorte eetbare vis, met inbegrip van skaal- en weekdiere. Waar dit as 'n besondere soort of preparaat vis verkoop word, of 'n opskrif het waarin die soort, samestelling of oorsprong daarvan genoem word, moet dit met die beskrywing of opskrif ooreenstem.

(b) Visprepparate moet gemaak word van die skoon, gesonde en voedsame vlees van vis met of sonder voedsame meelhoudende of ander plantaardige stowwe. Vitamines mag nie bygevoeg word nie.

(i) Die standaarde van samestelling van ingemaakte vis ingevolge hierdie regulasies is die verpligte standaardspesifikasies vir die vervaardiging, verwerking of behandeling van ingemaakte vis wat die Minister van Ekonomiese Sake by artikel 15 (1) (a) en (i) van die Wet op Standaarde 1945 (Uniewet 24 van 1945) verklaar het, en soos by Goewermentskennisgewings 119 en 120 van 10 April 1953 op Suidwes-Afrika toegepas. Die verpligte standaardspesifikasies geld ook ingevoerde ingemaakte vis.

(ii) By visbolletjies en viskoekies moet die totale visinhoud minstens 37.5 persent en die totale proteienstikstofinhoud minstens 1 persent wees.

(iii) By ander visprepparate moet die totale visinhoud minstens 75 persent en die proteienstikstofinhoud minstens 2 persent wees, tensy die persentasie vis op 'n treffende plek met drukletter G op die etiket aangedui word.

(c) In alle gevalle waar die berekening van die totale visinhoud nodig is, moet die onderstaande formule gebruik word:—

Persentasie totale vis = Persentasie proteienstikstof × 37.5.

(7) Braaivet is vet wat uit die vleis van beeste, skape of bokke gebraai is, en dit mag geen vreemde stof buiten gewone sout bevat nie.

(8) Varkvet is vet wat uit varkvleis gebraai is, en dit mag geen vreemde stof buiten gewone sout bevat nie.

(9) „Samegestelde varkvet" of „varkvetsamestelling" is 'n mengsel wat minstens 25 persent varkvet met braaivet of ander dierevet bevat, met of sonder katoensaadsterien of ander plantaardige vet, en dit mag geen ander stof buiten gewone sout bevat nie. Op elke pakkie moet 'n opskrif met drukletter D aangebring word waarop die name van die bestanddele en die verhouding by benadering van elkeen aangedui word.

(10) Vethoudende stowwe wat vir kook- en ander kombuisdoeleindes bedoel is, en wat 'n mengsel is van enige of al die onderstaande stowwe—

(i) olie soos omskryf in sub-regulasie (11),
(ii) dierevet, en
(iii) gehidrogeniseerde (verharde) plantaardige en visolie en vet,

moet die opskrif „kookvet" met drukletter D dra. As dit voorberei is van vet en olie van plantaardige oorsprong kan dit die opskrif „plantaardige vet" met drukletter D dra. Dit moet vry wees van galsterigheid en 'n onaangename reuk of smaak. Dit mag geen mineraalstowwe bevat nie, maar kan antioksideermiddels wat regulasie 6 (3) voorskryf, bevat.

(11) Eetbare olie, slaai-olie of kookolie is olie wat algemeen erken is as 'n voedsame voedingstof. Dit moet vry wees van galsterigheid, ontbinding of van onaangename reuk of smaak en mag geen mineraalolie bevat nie. Dit kan antioksideermiddels wat regulasie 6 (3) voorskryf, en vervoorloofde kleurstowwe bevat. Die opskrif op elke pakkie wat eetbare olie bevat, moet met drukletter E die naam van die soort of soorte olie wat dit bevat, aangee. Die standaard van suiwerheid of gehalte van sodanige olies moet dieselfde wees as dié wat moontlik bepaal word in die uitgawe van die *British Pharmacopoeia* of *British Pharmaceutical Codex* wat kragtens die Ordonnansie en hierdie regulasies geld.

(c) Peptones shall be products prepared by the digestion of protein material by means of enzymes or otherwise and shall contain not less than 50 per cent of proteoses and peptones.

(6) (a) Fish shall be the clean, sound and wholesome flesh of all varieties of edible fish, which shall include crustaceans and molluscs. If it is sold as a particular kind or preparation of fish or bears a lable stating its kind, composition or origin, it shall correspond with the description or label.

(b) Fish preparations shall be made from the clean, sound and wholesome flesh of fish with or without wholesome farinaceous or other vegetable substances. Vitamins shall not be added.

(i) The standards of composition of canned fish under these regulations shall be the compulsory specifications for the manufacture, processing or treatment of canned fish declared by the Minister of Economic Affairs under Section 15 (1) (a) and (i) of the Standards Act, No. 24 of 1945. The compulsory standard as applied to South West Africa by Government Notices Nos. 119 and 120 of 10th April, 1953, specifications shall also apply to imported canned fish.

(ii) In the case of fish balls and fish cakes, the minimum total fish contents shall not be less than 37.5 per cent and the total protein nitrogen content shall be not less than 1 per cent.

(iii) In the case of other fish preparations the minimum total fish content shall be not less than 75 per cent and the protein nitrogen content shall be not less than 2 per cent, unless the percentage fish is indicated in a prominent position on the label in type G.

(c) In all cases where it is necessary to calculate total fish content, the formula used shall be:—

Percentage Total Fish = Percentage Protein Nitrogen × 37.5.

(7) Dripping is fat rendered from the meat of cattle, sheep or goats and shall contain no foreign substance except common salt.

(8) Lard is fat rendered from the meat of the pig, and shall contain no foreign substance except common salt.

(9) "Compound Lard" or "Lard Compound" is a mixture containing not less than 25 per cent of lard with dripping or other animal fat, with or without cotton-seed stearin or other vegetable fat, and shall contain no other substance except common salt. Every package shall bear a label in type "D", stating the names of the ingredients and the approximate proportion of each.

(10) Fatty substances intended to be used for cooking or other culinary purposes and which are a mixture of any or all of the following—

(i) Oils as defined in sub-section (11),
(ii) Animal fats, and
(iii) Hydrogenated (hardened) vegetable and marine oils and fats,

shall be labelled "Cooking Fat" in type "D". If prepared from fats and oils of vegetable origin they may be labelled "Vegetable Fat" in type "D". They shall be free from rancidity and from objectionable odour and taste. They shall not contain any mineral oil but may contain antioxidants as prescribed by regulation 6 (3).

(11) Edible oils, salad oils or cooking oils are oils commonly recognised as wholesome foodstuffs. They shall be free from rancidity, decomposition and from offensive odour and taste and shall not contain any mineral oil. They may contain antioxidants as prescribed by regulation 6 (3) and permitted colouring matter. The label of every package containing edible oil shall state in type "E" the name of the oil or oils contained therein. The standard of purity or quality for such oils shall be that (if any) laid down in the edition of the British Pharmacopoeia or British Pharmaceutical Codex in force under the Ordinance and these regulations.

(12) Mayonnaise, Franse slaaisous en slaaisous is voedselprodukte wat gemaak word deur eetbare plantaardige olie met verdunde asynsuur, verdunde asyn en/of 'n verdunde oplossing van sitroensuur met of sonder emulgeerstowwe, te meng. Hulle kan mosterd, speserye, sukrose en/of ander veroorloofde versoetingsmiddels bevat, sowel as veroorloofde kleurstowwe.

(a) Mayonnaise is die halfvaste voedsel waarin 'n preparaat wat van eiergeel gemaak is, die enigste emulgeermiddel is. Geen meelhoudende stowwe buiten dié wat in mosterd en speserye teenwoordig is, mag daarby gevoeg word nie. Die olie-inhoud van die afgewerkte artikel moet minstens 52 persent wees.

(b) Franse slaaisous is 'n vloeibare voedsel wat sonder 'n emulgeermiddel berei word. Geen meelhoudende stowwe, buiten dié wat in mosterd en speserye teenwoordig is, mag daarby gevoeg word nie. Die olie-inhoud moet minstens 35 persent wees.

(c) Slaaisous is die halfvaste voedsel, gemulgeer met eetbare emulgeerpreparate met of sonder eiergeel. Meelhoudende stowwe kan by die bereiding daarvan gebruik word. Die olie-inhoud moet minstens 31.5 persent wees.

(13) (a) Niemand mag pluimvee wat vir verkoop bedoel is, met 'n stof wat estrogeenwerking het, behandel nie.

(b) Pluimvee wat behandel is met 'n stof wat estrogeenwerking het, word, tensy die teenoorgestelde bewys word, beskou as vir verkoop as voedsel bedoel, en waar enigiemand sodanige pluimvee in sy besit het, word daar, tensy die teenoorgestelde bewys is, aangeneem dat hy sodanige stof toegedien het.

Kerriepoeier en Borriesamestellings.

19. (1) Kerriepoeier is 'n mengsel van borrie met verskeie speserye en ander onskadelike smaakgewende stowwe. Dit kan rysmeel, sagomeel en ander meelhoudende stowwe bevat, maar mag geen vreemde mineraalstowwe bevat nie.

(2) Borriesamestelling is 'n mengsel van borrie en onskadelike meelhoudende stowwe en dit mag geen mineraalstowwe bevat nie.

Mosterd.

20. Mosterd is die gemaalde saad van *Sinapis alba, Brassica juncea* of *Brassica nigra*. Die mag hoogstens 8 persent totale as lewer en hoogstens 2.5 persent stysel bevat en mag geen ander vreemde stowwe bevat nie.

Peper.

21. (1) Swartpeper is die gedroogde, onryp bessie van *Piper nigrum L.* Dit moet minstens 6.5 persent nie-vlugtige eterekstrak bevat, en mag hoogstens 7 persent totale as lewer. Dit mag geen vreemde stowwe bevat nie.

(2) Witpeper is die gedroogde, ryp bessie van *Piper nigrum L.* waarvan die buitelaag verwyder is. Dit moet minstens 6.5 persent nie-vlugtige eterekstrak bevat en mag hoogstens 2.5 persent totale as lewer. Dit mag geen vreemde stowwe bevat nie.

(3) Gemaalde gemengde peper is gemaalde wit- en swartpeper, waarvan die witpeper minstens die helfte volgens gewig moet uitmaak. Dit mag geen vreemde stowwe bevat nie.

(4) „Saamgestelde peper" of „Pepersamestelling" is 'n mengsel van peper met onskadelike plantaardige stowwe. Dit moet minstens vyftig (50) persent peper bevat. Die opskrif op elke pakket moet met drukletter II die name van die bestanddele en die verhouding by benadering van elkeen vermeld.

Sout.

22. Sout is natriumchloried in kristalvorm.

(1) Tafelsout moet minstens 98.4 persent natriumchloried in sy watervrye toestand en hoogstens 4 persent vog bevat. 'n Oplossing in water van 10 persent gewig per volume moet 'n helder en kleurlose oplossing wees wat neutraal reageer.

(12) Mayonnaise, french- and salad dressing are food products made by fixing edible vegetable oil with dilute acetic acid, diluted vinegar and/or a dilute solution of citric acid with or without emulsifying substances. They may contain mustard, spices, sucrose, glucose and/or other permitted sweetening agents and permitted colouring matter.

(a) Mayonnaise is the semi-solid food in which the only emulsifying agent present is a preparation made from yolk of eggs. Farinaceous substances except those present in mustard and spices, shall not be added. The oil content of the finished article shall not be less than 52 per cent.

(b) French dressing is a liquid food prepared without an emulsifying agent. Farinaceous substances, except those present in mustard and spices, shall not be added. The oil content shall not be less than 35 per cent.

(c) Salad Dressing is the semi-solid food emulsified with edible emulsifying preparations, with or without egg yolk. Farinaceous substances may be used in its preparation. The oil content shall not be less than 31.5 per cent.

(13) (a) No person shall administer to poultry intended for sale any substance having oestrogenic activity.

(b) Poultry to which has been administered any substance having oestrogenic activity unless the contrary is proved, shall be presumed to be intended for sale as food, and any person who has in his possession such poultry shall be presumed, unless he proves the contrary, to have administered such substance.

Curry Powder and Borrie Compound.

19. (1) Curry powder is a mixture of turmeric with various spices and other harmless flavouring substances. It may contain rice flour, sago flour or other farinaceous material, but no foreign mineral substance.

(2) Borrie compound is a mixture of turmeric and harmless farinaceous substances and shall be free from foreign mineral substances.

Mustard.

20. Mustard is the ground seed of *Sinapis alba, Brassica Juncea*, or *Brassica nigra*. It shall yield not more than 8 per cent of total ash, shall not contain more than 2.5 per cent of starch and shall not contain any other foreign substance.

Pepper.

21. (1) Black pepper is the dried immature berry of *Piper nigrum L.* It shall contain not less than 6.5 per cent of non-volatile ether extract, nor yield more than 7 per cent of total ash. It shall not contain any foreign substance.

(2) White pepper is the dried mature berry of *Piper nigrum L.* from which the outer coating has been removed. It shall contain not less than 6.5 per cent of non-volatile ether extract, nor yield more than 2.5 per cent total ash. It shall not contain any foreign substance.

(3) Ground mixed pepper is ground white and black pepper, the white pepper constituting not less than one-half of its weight. It shall not contain any foreign substance.

(4) "Compound Pepper" or "Pepper Compound" is a mixture of pepper with harmless vegetable substances. It shall not contain less than fifty (50) per cent of pepper. The label of every package shall state, in type II, the names of the ingredients and the approximate proportion of each.

Salt.

22. Salt shall be crystalline sodium chloride.

(1) Table salt shall contain not less than 98.4 per cent of sodium chloride in its water-free substance and not more than 4 per cent of moisture. A 10 per cent weight by volume solution in water shall be a clear and colourless solution, with a neutral reaction.

(2) Tafelsout wat nie klont nie, is fyn tafelsout waarby hoogstens 1 persent van 'n middel wat verhoed dat dit klont, soos kalsiumfosfaat, magnesiumkarbonaat, stysel of talk, gevoeg is.

(3) Huishoudelike sout moet minstens 97.0 persent natriumchloried in sy watervrye toestand bevat en hoogstens 0.2 persent stofsoorte wat onoplosbaar in water is.

(4) Sout versterk met jodium is 'n kombinasie van tafelsout of sout vir huishoudelike gebruik, wat nie klont nie, en minstens 10 d.p.m. en hoogstens 20 d.p.m. jodium, uitgedruk as kaliumjodied, en moet „sout versterk met jodium" gemerk word in die drukletter G. Die woorde „versterk met jodium" moet in dieselfde drukletter as en onmiddellik langsaan die woord „sout" voorkom.

(5) Gegeurde sout is 'n kombinasie van sout wat nie klont nie, en onskadelike, natuurlike of kunsmatige geurstowwe. Indien 'n kunsmatige geursel gebruik word, moet dit „kunsmatige", „sintetiese" of „nagemaakte" gemerk word in die drukletter G. Die woord kunsmatige, sintetiese of nagemaakte moet in dieselfde drukletter as en onmiddellik langsaan die woord sout voorkom.

(6) Uiesout is 'n kombinasie van verpoeierde uie en tafelsout wat nie klont nie, en bevat hoogstens 90 persent sout.

(7) Knoflooksout is 'n kombinasie van verpoeierde knoflok en tafelsout wat nie klont nie, en bevat hoogstens 90 persent sout.

(8) Selderysout is 'n kombinasie van verpoeierde seldery en tafelsout wat nie klont nie, en bevat hoogstens 90 persent sout.

Naeltjies en ander Spesery.

23. (1) Naeltjies is die gedroogde blomknoppies van *Eugenia caryophillata*. Naeltjies, gemaal of ongemaal, mag hoogstens 5 persent naeltjiestingels bevat, en mag geen uitgeputte of gedeeltelik uitgeputte naeltjies, nòg enige vreemde stof bevat nie.

(2) Kaneel is die gedroogde binnebas van *Cinnamomum zeylanicum* en mag geen kassia of ander vreemde stof bevat nie.

(3) Kassia en kassiaknoppies is onderskeidelik die gedroogde bas en die gedroogde onrype vruggies van *Cinnamomum cassia*.

(4) Gemengde spesery is 'n mengsel van twee of meer gesonde aromatiese spesery in 'n natuurlike staat wat gemaal of gemeng is, sonder vermindering of onttrekking van hul natuurlike olie.

Sous en Blatjangs.

24. Sous en blatjangs is vloeibare of halfvloeibare mengsels gesonde voedingstowwe en toekruie met of sonder uie, knoflok en spesery, en met of sonder vervoorloofde kleurstowwe, vervoorloofde bederfwerende middels en onskadelike smaakgewende of verdikkingsmiddels.

Gemmer.

25. (1) Gemmer is die gesuiwerde of gedroogde, of afgeskilde en gedroogde, wortel van *Zingiber officinale*. Dit mag geen uitgeputte of gedeeltelik uitgeputte gemmer bevat nie, nòg enige vreemde plantaardige of minerale stowwe nie, en dit mag hoogstens 1 persent kalk, gereken as Ca O bevat, en hoogstens 7 persent totale as bewer, waarvan minstens 1½ persent in koue water oplosbaar moet wees.

(2) Verkalkte gemmer of verbleikte gemmer is heel gemmer wat bedek is met kalsiumkarbonaat, en dit mag hoogstens 10 persent as bewer, en hoogstens 4 persent kalsiumkarbonaat, en dit moet andersins voldoen aan die standaard vir gemmer.

(3) Gemaalde gemmer moet, òf van gemmer òf van verkalkte gemmer, berei word, moet voldoen aan die standaard vir verkalkte gemmer, en mag geen vreemde stowwe bevat nie.

(2) Free running table salt shall be finely grained table salt to which has been added not more than 1 per cent of a free-running agent such as calcium phosphate, magnesium carbonate, starch or talc.

(3) Household salt shall contain not less than 97.0 per cent of sodium chloride in its water-free substance and not more than 0.2 per cent of matter insoluble in water.

(4) Iodine Fortified Salt is a combination of free-running table or household salt and not less than 10 p.p.m. and not more than 20 p.p.m. of iodine expressed as potassium iodide and shall be labelled "iodine fortified salt" in type G. The words "iodine fortified" shall accompany the word salt in identical type and in immediate conjunction therewith.

(5) Flavoured salt shall be a combination of free-running table salt and harmless, natural or artificial flavouring substances. If any artificial flavouring is used it shall be labelled "artificial", "synthetic" or "imitation" in type G. The word artificial, synthetic or imitation shall accompany the word salt in identical type and in immediate conjunction therewith.

(6) Onion salt shall be a combination of free-running table salt and powdered onion and shall contain not more than 90 per cent of salt.

(7) Garlic salt shall be a combination of free-running table salt and powdered garlic and shall contain not more than 90 per cent of salt.

(8) Celery salt shall be a combination of free-running table salt and powdered celery and shall contain not more than 90 per cent of salt.

Cloves and other Spices.

23. (1) Cloves are the dried flower-buds of *Eugenia caryophyllata*. Cloves, whether whole or ground, shall not contain more than 5 per cent of clove stems, nor any exhausted or partially exhausted cloves, nor any foreign substance.

(2) Cinnamon is the dried inner bark of *Cinnamomum zeylanicum* and shall not contain any cassia or other foreign substance.

(3) Cassia and cassia buds are respectively the dried bark and the dried immature fruit of *Cinnamomum cassia*.

(4) Mixed spice is a mixture of two or more sound aromatic spices in a natural condition, ground and mixed, without any reduction or extraction of their natural oils. It shall not contain any foreign substance.

Sauces and Chutneys.

24. Sauces and chutneys are liquid or semi-liquid mixtures of wholesome foodstuffs and condiments with or without onions, garlic, spices and with or without permitted colouring matter, permitted preservative and harmless flavouring or thickening substances.

Ginger.

25. (1) Ginger is the washed or dried or the decorticated and dried, rhizone of *Zingiber officinale*. It shall not contain any exhausted or partly exhausted ginger or any foreign vegetable or mineral matter, or more than 1 per cent of lime calculated as Ca O, or yield more than 7 per cent of total ash, of which not less than 1½ per cent shall be soluble in cold water.

(2) Limed ginger or bleached ginger is whole ginger coated with carbonate of lime and shall not yield more than 10 per cent ash, nor more than 4 per cent carbonate of lime and shall conform in other respects to the standard for ginger.

(3) Ground ginger shall be prepared either from ginger or limed ginger, shall conform to the standard for limed ginger and shall be free from any foreign substance.

Konfyt, Konserf, Marmelade, Jellies, Ingemaakte Vrugte, Ingemaakte Vrugtesap, Ingemaakte Groente, ingemaakte Spaghetti en Ingemaakte Sop.

26. (1) „Konfyt" (met inbegrip van stukkonfyt en konserf) is die produk wat verkry word deur skoon, gesonde vrugte, vrugtemoes, ingemaakte vrugte, of 'n mengsel van enige twee of meer hiervan, met suiker (sukrose) met of sonder water, te kook totdat dit moesagtige of halfvaste dikte het. Uitgesonderd spesery, bykomende stroensuur, sitrate, wynsteen-suur en/of tartrate van B.P.-gehalte en veroorloofde kleurstowwe, mag dit geen bygevoegde mineraalsuur, gelatien, stysel of ander vreemde stof, en ook geen plantaardige stowwe, uitgesonderd dié wat afkomstig is van die vrugtesoort wat op die etiket genoem word, bevat nie. In die geval van vrugte met 'n tekort aan pektien, kan dit pektien of pektienstowwe wat van vrugte afkomstig is, bevat: Met dien verstande dat die bygevoegde pektien, as kalsiumpektaat gereken, hoogstens 0.3 persent mag bedra. Die gebruik van bygevoegde smaakgewende middels is nie veroorloof nie, tensy dit op die etiket vermeld word. Gladde konfyt beteken konfyt met 'n gladde tekstuur of konfyt wat uitsluitend of hoofsaaklik van vrugte of moes gemaak is wat deur 'n megniese sif gegaan het.

(2) „Marmelade" is die produk wat verkry word deur skoon, gesonde sitrusvrugte of die moes en skille van sekere ander vrugtesoorte met suiker, met of sonder water, te kook. Tensy anders op die etiket vermeld word, mag dit geen vrugte of plantaardige stof, uitgesonderd dié wat van sitrus afkomstig is, en ook geen bygevoegde gelatien, stysel of ander vreemde stof bevat nie.

(3) Op elke verpakking wat konfyt of marmelade bevat, moet 'n etiket aangebring word met die woorde „konfyt", „stukkonfyt", „konserf" of „marmelade", al na gelang, met drukletter E, sowel as die naam of name van die vrug of vrugte waarvan die inhoud berei is, daarop. As die produk van twee of meer soorte vrugte berei is, moet dié waarvan dit hoofsaaklik berei is (dit wil sê die bestanddeel wat in die hoogste verhouding per gewig teenwoordig is) eerste vermeld word.

(4) „Vrugtejellie" is die gesonde produk wat verkry word deur die deursygde sap of deursygde waterekstrak van skoon, gesonde, vars vrugte met suiker te kook totdat dit 'n geskikte dikte bereik. Uitgesonderd veroorloofde kleurstowwe en, in die geval van vrugte wat 'n tekort aan pektien het, ook pektien of pektienstowwe wat van vrugte afkomstig is, mits die bygevoegde pektien, as kalsiumpektaat gereken, hoogstens 0.6 persent bedra, mag dit geen bygevoegde mineraalsuur, smaakgewende middel, gelatien, stysel of ander vreemde stof bevat nie. Op elke verpakking moet 'n etiket, met drukletter D aangebring word, met die woord „vrugtejellie" en die naam of name van die soort of soorte vrugte waarvan die inhoud berei is, daarop, en die bestanddeel wat in die hoogste verhouding per gewig daarin teenwoordig is, moet eerste vermeld word.

(5) By konfyt, marmelade of vrugtejellie kan sukrose (suiker) deur dekstrose, dekstrose-monohidraat of vloeibare glukose tot 'n hoeveelheid van hoogstens 20 persent van die totale hoeveelheid sukrose vervang word.

(6) „Kristaljellie" of „tafeljellie" is 'n preparaat bestaande uit gelatien of ander verdikkende stof met suiker en sitroen- of wynsteensuur en veroorloofde kleurstowwe en onskadelike smaakgewende middels daarby.

(7) Alle konfyt-, marmelade- en vrugtejelliesoorte met of sonder dekstrose, dekstrose-monohidraat of vloeibare glukose, gemaak word, met „geraffineerde" suiker of „meulwitsuiker" met

(8) Ingemaakte vrugte is vrugte wat in lugdigte verseëlde houers deur middel van hitte teen bederf bestand gemaak is.

(a) Op elke houer van ingemaakte vrugte moet 'n etiket aangebring word waarop met minstens drukletter E die naam of name van die vrug wat dit bevat, aangegee word; as die inhoud van twee of meer soorte vrugte gemaak is, moet dié wat in die hoogste persentasie per gewig daarin teenwoordig is, eerste vermeld word. As spesery gebruik is, moet hierdie feit met drukletter H op die etiket aangedui word.

Jams, Conserves, Marmalade, Jellies, Canned Fruit, Canned Fruit Juices, Canned Vegetables, Canned Spaghetti and Canned Soups.

26. (1) "Jam" (including preserves and conserves), is the product obtained by boiling to a pulpy or semi-solid consistency clean sound fruit, fruit pulp, canned fruit or a mixture of any two or more of these with sugar (sucrose), with or without water. It shall not contain any added mineral acid, gelatin, starch or other foreign substances, nor any vegetable substances other than that derived from fruits of the varieties mentioned on the label, save that it may contain spice, additional citric acid, citrates, tartaric acid and/or tartrates of P.B. quality and permitted colouring matter. It may contain in the case of fruits deficient in pectin, pectin or pectinous material derived from fruit, provided that the added pectin shall not exceed 0.3 per cent, calculated as calcium pectate. The use of added flavouring substances shall not be permitted except where its use is disclosed on the label. Smooth jam means jam made to a smooth texture or jam made wholly or predominantly from fruit or pulp, which has passed through a mechanical screen or sieve.

(2) "Marmalade" is the product obtained by boiling clean sound citrus fruit or the pulp and rinds of certain other fruits with sugar, with or without water. Unless otherwise stated on the label it shall contain no fruit or vegetable matter other that that derived from citrus, and shall not contain any added gelatin, starch or other foreign substance.

(3) Every package containing jam or marmalade shall bear a label with the words, in type E, "Jam", "Preserve", "Conserve" or "Marmalade", as the case may be, together with the name or names of the fruit or fruits from which the contents have been prepared. If prepared from two or more kinds of fruit, that from which the product has mainly been prepared (that is the ingredient present in the highest proportion by weight) shall be named first.

(4) "Fruit-jelly" is the sound product obtained by boiling to a suitable consistency the strained juice of, or strained water extract from, clean, sound, fresh fruit with sugar. It shall not contain any added mineral acid, flavouring substance, gelatin, starch or other foreign substance, except permitted colouring matter and, in the case of fruits deficient in pectin, pectin or pectinous material derived from fruit, provided that the added pectin shall not exceed 0.6 per cent calculated as calcium pectate. Every package shall be labelled, in type D, "Fruit-Jelly" with the name or names of the kind or kinds of fruit from which the contents have been prepared, that present in the highest proportion by weight being named first.

(5) In jam, marmalade or fruit-jelly, dextrose, dextrose monohydrate or liquid glucose may be substituted for sugar (sucrose) to an amount not exceeding 20 per cent of the total amount of sucrose plus dextrose.

(6) "Jelly Crystals" or "Table Jellies" are a confection of gelatin or other thickening substance with sugar, and citric or tartaric acid, with permitted colouring matter and harmless flavouring substances.

(7) All jams, marmalade and fruit-jellies shall be made with "refined sugar" or "mill-white sugar", with or without dextrose, dextrose monohydrate or liquid glucose.

(8) Canned fruits are fruits which have been preserved by heat against decay in hermetically sealed containers.

(a) Every container of canned fruit shall have a label stating in at least type E, the name or names of the fruit contained therein; if prepared from two or more kinds of fruit, that present in the highest proportion by weight shall be named first. If spices have been used, this fact shall be noted on the label in type H.

(b) Ingemaakte vrugte moet 'n goeie natuurlike geur hê en vry wees van gebrande, bitter of onaangename geure hoegenaamd.

(c) Na die datum van vervaardiging soos deur die kodemerk op die houer aangetoon, moet 'n vakuum van minstens 5 duim kwik, gereken teen 75° F. en 30 duim barometriese druk, 30 dae lank in stand gehou word.

(d) Alle bestanddele moet skoon, gesond, en voedsaam wees.

(e) Geen kunskleurstof wat 'n onnatuurlike kleur aan die verwerkte produk verleen, mag bygevoeg word nie.

(f) Net „geraffineerde" suiker of „meulwitsuiker" mag vir die bereiding van die stroop gebruik word, en dit moet voor gebruik deur 'n filter met 'n maas van minstens eenhonderdste duim gaan.

(9) Ingemaakte vrugtesap is onverdunde en ongegiste sap wat afkomstig is van vrugte wat behoorlik ryp geword het, en dit moet al die bestanddele bevat van die vrugte wat gebruik word. Dit kan suiker bevat maar geen bederfwerende middels of bygevoegde kleurstof nie, en dit moet voldoende gepasteuriseer wees om te verseker dat die produk in lugdigte verseëlde houers sal goedhou. Die naam van die vrug of vrugte waarvan dit gemaak is, moet met drukletter G op die etiket vermeld word.

Ingemaakte vrugtesap mag geen lewensvatbare gisstowwe en skimmels bevat nie.

(10) Ingemaakte groente, of ingemaakte groente met vleis, is groente of mengsels van groente en vleis wat in lugdigte verseëlde houers deur middel van hitte teen bederf bestand gemaak is.

(a) Op alle houers van ingemaakte groente of ingemaakte groente met vleis moet 'n etiket aangebring word waarop met drukletter E die naam of name van die groente, en moontlike vleis wat dit bevat, vermeld word; as dit van twee of meer soorte groente berei is, moet dié wat in die hoogste persentasie per gewig daarin teenwoordig is, eerste vermeld word: Met dien verstande dat waar die hoeveelhede verskillende groentesoorte naastenby ewegroot is, dit voldoende is om die produk net „gemengde groente" te noem.

(b) Ingemaakte groente moet 'n goeie natuurlike geur hê en vry wees van gebrande, bitter of onaangename geure en reuke hoegenaamd.

(c) Na die datum van vervaardiging soos aangetoon deur die kodemerk op die houer, moet 'n vakuum van minstens 5 duim kwik, gereken teen 75° F. en 30 duim barometriese druk, 30 dae lank in stand gehou word.

(d) Alle bestanddele moet skoon, gesond en voedsaam wees.

(e) 'n Veroorloofde kleurstof kan gebruik word, maar die gebruik daarvan moet op die etiket met drukletter H vermeld word.

(f) Net „geraffineerde" suiker of „meulwitsuiker" wat aan die bakteriologiese voorskrifte in regulasie 16 (1) (c) voldoen, mag gebruik word.

(g) Net tafelsout mag by ingemaakte groente of ingemaakte groente met vleis gebruik word, buiten by tamaties wat heel ingemaak word, waar kalsiumchloride van B.P.-gehalte gebruik kan word in hoeveelhede van hoogstens 0.05 persent, uitgedruk as onhidriese kalsiumchloride om die tamaties stewig te maak.

(h) Ingemaakte groente kan met vleis gemeng word: Met dien verstande dat—

(i) by ingemaakte „groente en vleis" minstens 20 persent van die totale inhoud vleis moet wees jen

(ii) by ingemaakte „boontjies en varkvleis (of spek)" minstens 2 persent van die totale inhoud varkvleis (of spek) moet wees.

(i) Op elke houer wat vrugte of groente bevat wat gedroog is en daarna verwerk is, moet 'n etiket aangebring word met die woorde „verwerkte gedroogde . . . . . " (die naam van die vrugte of groente wat daarin bevat is, moet gemeld word) met drukletter E

(b) Canned fruits shall have a good natural flavour and be free from scorched, bitter or objectionable flavours of any kind.

(c) A vacuum of not less than 5 inches of mercury calculated at 75 degrees F. and 30 inches barometric pressure shall be maintained for 30 days after date of manufacture as shown by the code mark on the container.

(d) All ingredients shall be clean, sound and wholesome.

(e) No artificial colouring matter shall be added which gives an unnatural colour to the product when processed.

(f) Only "refined" or "mill-white" sugar shall be used for the preparation of the syrup and this shall be passed through a filter of at least one-hundredth inch mesh before use.

(9) Canned fruit juices are undiluted and unfermented juices obtained from properly matured fruit and shall contain all constituents present in the fruit used. They may contain sugar but no preservatives or added colouring matter and shall be sufficiently pasteurised to ensure the preservation of the product in hermetically sealed containers. The fruit or fruits from which they are prepared shall be stated on the label, in type G.

Canned fruit juices shall be free from viable yeasts and moulds.

(10) Canned vegetables, or canned vegetables with meat, are vegetables or mixtures of vegetables and meat which have been processed by heat against decay in hermetically sealed containers.

(a) All containers of canned vegetables or canned vegetables with meat shall bear a label stating in type E, the name or names of the vegetables, and meat, if any, contained therein; if prepared from two or more kinds of vegetables that present in the highest proportion by weight shall be named first, provided that where the amounts of different vegetables are approximately equal it will suffice to call the product simply "mixed vegetables".

(b) Canned vegetables shall have a good natural flavour and be free from scorched, bitter or objectionable flavours and odours of any kind.

(c) A vacuum of not less than 5 inches of mercury calculated at 75° F. and 30 inches barometric pressure shall be maintained for 30 days after the date of manufacture as shown by the code mark on the container.

(d) All ingredients shall be clean, sound and wholesome.

(e) Permitted colouring matter may be used but its use shall be disclosed on the label in type H.

(f) Only "refined" or "mill-white" sugar which complies with the bacteriological specifications in regulation 16 (1) (c) shall be used.

(g) Only table salt shall be used in canned vegetables or canned vegetables with meat, except that in canned whole tomatoes calcium chloride of B.P. quality may be used to firm the tomatoes in amounts not exceeding 0.05 per cent expressed as anhydrous calcium chloride.

(h) Canned vegetables may be mixed with meat provided that—

(i) in canned "vegetables and meat" at least 20 per cent of the total contents shall be meat, and

(ii) in canned "pork (or bacon) and beans" at least 2 per cent of the total contents shall be pork (or bacon).

(i) Every package containing a fruit or vegetable which has been dried and thereafter processed shall be labelled in type E "Processed Dried . . . . . " (the name of the fruit or vegetable contained therein

daarop. Op die etiket mag geen uitdrukking, tekening of ontwerp verskyn wat voorgee dat die houer varsgeplukte vrugte of groente bevat, soos byvoorbeeld 'n prent van ertjies in die peul of vrugte aan 'n boom, nie.

(j) Ingemaakte suurkool is die produk wat verkry word deur die gisting van gesonde, skoon gekerfte kool waarby sout gevoeg is en wat minstens 1 persent suur, as melksuur uitgedruk, bevat.

(11) Ander ingemaakte produkte is voedselware wat in lugdigte verseëlde houers deur middel van hitte teen bederf bestand gemaak is.

(a) Ingemaakte spaghetti moet met of sonder die byvoeging van kerrie en/of kaas, van spaghetti en tamatiesous berei word. Tamatieskille, pitjies en stukkies van die kern mag nie daarin teenwoordig wees nie.

(b) Ingemaakte sop is die smaaklike voedsel wat berei word deur 'n mengsel van water en verskillende groentesoorte met spesery en geurmiddels te kook en/of te konsentreer, met of sonder graansoorte, graanprodukte, room, botter, melk, vleis- of beenekstrak daarby.

(i) Al die bestanddele moet skoon, gesond en voedsaam wees.

(ii) Vleis- en beenekstrak moet vars wees.

(iii) Eetbare gom kan as setstof bygevoeg word mits die hoeveelheid wat gebruik word hoogstens 0.5 persent eetbare gom is.

(iv) Die enigste veroorloofde versoetingsmiddel is „geraffineerde" suiker, „meulwilsuiker" en/of dekstrose.

(v) Ingemaakte sop wat as „melksop" beskryf word, moet minstens 2 persent per gewig melkvet bevat; as dit voorts as „gekondenseer" beskryf word, moet dit minstens 3.5 persent melkvet bevat.

(12) Alle ingemaakte voedselprodukte moet onder streng higiëniese toestande berei en in skoon, goeie houers geplaas word. Alle houers moet lugdig verseël word en alle sluitstukke moet sterk en presies gemaak word. Elke vervaardiger moet 'n kodenommer op die houer aanbring of dit daarop laat druk met vermelding van die datum van vervaardiging, en die kode moet op versoek van 'n inspekteur bekendgemaak word. Alle houers wat vir ingemaakte voedselprodukte gebruik word en van blikplaat gemaak is, moet behoorlik vernis word wanneer dit vir ingemaakte voedselware gebruik word wat antosianmakleurstowwe en/of verbindings wat onverniste blikke verkleur, bevat.

Heuning.

27. Niemand mag 'n stof wat nie uitsluitlik die produk van die heuningby is, as heuning of as 'n vorm of variëteit of mengsel van heuning verkoop nie.

Heuning moet hoogstens—

(a) 20 persent vog;

(b) 5 persent sukrose;

(c) 0.25 persent as en minstens 60 persent invertsuiker bevat.

Mineraalolie.

28. (1) In hierdie regulasie beteken „mineraalolie" enige koolwaterstofproduk, hetsy vloeibaar, halfvloeibaar of soliede, wat verkry word uit 'n bestanddeel van minerale oorsprong, en omvat dit petroleumolie, witolies, petroleumjellies en paraffienwas.

(2) Niemand mag voedsel wat by die produksie, vervaardiging of bereiding daarvan met mineraalolie in aanraking gekom het, verkoop nie: Met dien verstande dat rosyntjies (buiten Thompson se pitlose rosyntjies), sultanas en pruimedante of voedsel wat noodwendig met mineraalolie, wat noodsaaklik is as 'n smeermiddel by masjieneriе en toestelle waarmee sulke voedsel in aanraking moet kom in die loop van produksie, vervaardiging of bereiding, of voedsel wat as gevolg van 'n noodsaaklike maatreël ten einde bederf of insekbesmetting van die voedsel te voorkom, met mineraalolie in aanraking gekom het, of voedsel wat in waskartondose of waspapier verpak is, hoogstens 0.2 persent volgens gewig aan mineraalolie mag bevat.

must be stated). The label shall not bear any expression, design or device suggesting the presence of freshly picked fruit or vegetable, e.g. a picture of peas in a pod or of fruit on a tree.

(j) Canned sauerkraut is the product obtained by the fermentation of sound, clean, shredded cabbage to which salt has been added and which contains not less than 1 per cent of acid expressed as lactic acid.

(11) Other canned products are foodstuffs which have been processed by heat against decay in hermetically sealed containers.

(a) Canned spaghetti shall be prepared from spaghetti and tomato sauce with or without the addition of curry and/or cheese. Tomato skins seeds and pieces of the core shall not be present.

(b) Canned soups are the palatable foodstuffs made by cooking and/or concentrating a mixture of water and various vegetables with spices and flavouring materials, with or without cereals, cereal products, cream, butter, milk, meat or bone stock.

(i) All ingredients shall be clean, sound and wholesome.

(ii) Meat and bone stock shall be fresh.

(iii) Edible gum may be added as stabiliser provided the amount used shall not exceed 0.5 per cent of edible gum.

(iv) The only sweetening agents allowed are "refined sugar", "mill-white sugar" and/or dextrose.

(v) Canned soups designated as "cream" soups shall contain at least 2 per cent by weight of milkfat; if further designated as "condensed" they shall contain at least 3.5 per cent of milkfat.

(12) All canned food products shall be prepared and filled into clean, sound containers under strictly hygienic conditions. All containers shall be hermetically sealed and all closures strongly and accurately made. Every manufacturer shall mark or imprint the container with a code number indicating the date of manufacture and shall disclose the code at the request of an inspector. All containers used with canned food products made of tinplate shall be suitably lacquered when used for the purpose of canning foodstuffs containing anthocyanin pigments and/or compounds which discolour un-lacquered cans.

Honey.

27. No person shall sell as honey or as a form or variety or blend of honey any substance which is not solely the product of the honey-bee.

Honey shall contain not more than:—

(a) 20 per cent of moisture;

(b) 5 per cent of sucrose;

(c) 0.25 per cent of ash, and shall contain not less than 60 per cent of invert sugar.

Mineral Oil.

28. (1) In this regulation "Mineral Oil" means any hydrocarbon product, whether liquid, semi-liquid or solid, derived from any substance of mineral origin, and includes liquid paraffins, white oils, petroleum jellies and hard paraffin.

(2) No person shall sell any food which has come into contact with mineral oil in its production, manufacture or preparation: Provided that raisins (excluding Thompson's stoneless raisins), sultanas and prunes, or food which has necessarily come into contact with mineral oil necessarily used as a lubricant or greasing agent on machinery and appliances with which such food necessarily comes in contact during the course of its production, manufacture or preparation, or food which has come into contact with mineral oil as a result of necessary measures taken for the prevention of decay or insect infestation of such food, or food which is packed in wax cartons or wax paper, may contain not more than 0.2 per cent by weight of mineral oil.

Eetbare Gelatien.

29. (1) Eetbare gelatien is 'n skoon, gesonde proteïen wat verkry word deur ekstraksie uit lysnstof.

(2) Eetbare gelatien moet in warm water volkome oplos tot 'n kolloïdale oplossing wat by afkoeling in jellie stol, en mag geen onaangename smaak of aanstootlike reuk hê wanneer dit in 'n wateroplossing van 5 persent by 60° C. ondersoek word nie.

(3) Die gelatien moet aan die onderstaande vereistes voldoen, gereken op die grondslag van 'n voggehalte van 16 persent, uitgesonderd die watergehalte wat bepaal word op die grondslag van die monster soos dit ontvang is:—

	Minimum.	*Maksimum.*
Watergehalte	—	16 persent
Asgehalte	—	2.5 persent
Ph-waarde	4.0	8.4 persent
Swaweldioksiede . . .	—	1000 dele per miljoen
Arseen (uitgedruk as arsenigoksiede) . . .	—	3.5 dele per miljoen
Lood	—	10 dele per miljoen
Koper	—	30 dele per miljoen
Sink	—	100 dele per miljoen

(4) Die totale bakteriologiese telling mag hoogstens 10.000 per gm. wees wanneer die gelatien volgens die onderstaande metode vir bakteriologiese bepaling getoets word:—

Gebruik steriele pipette om 1 ml. verdunnings van onderskeidelik 1 op 100, 1 op 1,000 en 1 op 10.000 in steriele petribakkies te plaas. Voeg 10 ml. vloeibare voedingsagar by 46° C. daarby.

Let Wel.—Daar moet met elke verdunning plaatkwekings gemaak word.

Laat die plate 48 uur lank by 37° C. broei. Tel die getal kolonies op die plate en bereken die getal per gram.

(5) *Bacillus coli* moet afwesig wees in 0.01 gm. wanneer die gelatien volgens onderstaande metode vir bakteriologiese bepalings getoets word:—

Ent buise wat McConkey se vleissop (enkel) bevat met hoeveelhede van 1 ml. gelatienverdunnings van 1 op 20, 1 op 100, en 1 op 1,000. Die buisie moet geënt word sodra die verdunnings gemaak word. Plaas die geënte medium 48 uur lank in 'n waterbad by 44° C. (Eykman se wysiging). Die teenwoordigheid van *B. coli* word aangedui deur die teenwoordigheid van suur en gas.

Let Wel.—Asseptiese toestande moet deurgaans gehandhaaf word.

As 'n noukeurig gereguleerde waterbad by 44° C. nie beskikbaar is nie, moet die toets nie uitgevoer word nie. Die bad moet met 'n kwik-tolueen of ander betroubare termostaat ingerig wees en in 'n hoek van die laboratorium, weg van trek en sonskyn af, gehou word.

(6) Anaerobe-bakterieë moet afwesig wees in 0.1 gm. wanneer die gelatien volgens onderstaande metode vir bakteriologiese bepalings getoets word:—

Weeg presies 1 gm. en 0.1 gm. gelatiennoeier af. Plaas elke hoeveelheid in 'n buis met lakmoesmelk en verseël dit met steriele paraffienolie. Verhit dit vir 10 minute tot 80° C. Laat dit 48 uur lank broei by 37° C. en ondersoek dit om die aanwesigheid of afwesigheid te bepaal van die vlumige stollingsreaksie, wat die aanwesigheid van *B. welchii* sal aandui. Maak subkulture van hierdie lakmoesmelk op hellings van glukose-agar en laat dit in 'n waterstofatmosfeer broei om die aanwesigheid van ander verpligte anaerobe bakterieë vas te stel.

(7) Die houers moet 'n etiket dra waarop die woorde „eetbare gelatien" duidelik leesbaar is.

Tee.

30. Tee is die blare en blaarknoppe van die *Thea* plantesoort, en dit word berei deur gisting en uitdroging of verhitting. Dit mag geen uitgeputte of gedeeltelik uitgeputte blare (dit wil sê blare waaruit die aktiewe eienskappe geheel of gedeeltelik deur voorafgaande koking of andersins verwyder is) nòg enige vreemde stof bevat nie.

Edible Gelatine.

29. (1) Edible gelatine is a clean wholesome protein which is obtained by extraction from collagenous materials.

(2) Edible gelatine shall dissolve completely in hot water to form a colloidal solution which on cooling sets to a jelly, and shall be free from objectionable taste and offensive odour when examined in a 5 per cent aqueous solution at 60° C.

(3) The gelatine shall conform to the following requirements, based on 16 per cent moisture content, except the water content, which is determined on the sample as received:—

	Minimum.	*Maximum.*
Water content . . .	—	16 per cent
Ash content	—	2.5 per cent
P.H. value	4.0	8.4 per cent
Sulphur dioxide . . .	—	1000 parts per million
Arsenic (expressed as arsenous oxide) . .	—	3.5 parts per million
Lead	—	10 parts per million
Copper	—	30 parts per million
Zinc	—	100 parts per million

(4) The total bacteriological count shall not be greater than 10.000 per gm. when the gelatine is tested in accordance with the following method of bacteriological assay:—

Using sterile pipettes, deliver 1 ml. of 1 in 100, 1 in 1,000 and 1 in 10.000 dilutions respectively into sterile petri-dishes. Add 10 ml. of liquified nutrient agar at 46° C.

Note.—Plating should be done as each dilution is made.

Incubate the plates at 37° C. for 48 hours. Enumerate the colonies of the plates and calculate numbers per gram.

(5) Bacillus coli shall be absent in 0.01 gm. when the gelatine is tested in accordance with the following method of bacteriological assay:—

Inoculate tubes of MacConkey's broth (single) with 1 ml. quantities of 1 in 20, 1 in 100 and 1 in 1,000 dilutions of gelatine. The tubes must be inoculated as the dilutions are made. Place the inoculated medium in a water bath at 44° C. for 48 hours (Eykman's modification). The presence of B. coli is indicated by the presence of acid and gas.

Note.—Aseptic conditions must be employed throughout.

If an accurately regulated 44° C. water bath is not available the test should not be attempted. The bath should be fitted with a mercury-toluol or other reliable thermostat and kept in a corner of the laboratory away from draughts or sunshine.

(6) Anaerobic bacteria shall be absent in 0.1 gm. when the gelatine is tested in accordance with the following method of bacteriological assay:—

Weight accurately 1 gm. and 0.1 gm. of powdered gelatine. Place each in a tube of litmus milk and seal with sterile paraffin oil. Heat to 80° C. for 10 minutes. Incubate at 37° C. for 48 hours and examine for the presence or otherwise of the "Stormy Clot" reaction which will denote the presence of B. welchii. Subculture from these litmus milks on to glucose agar slopes and incubate in hydrogen atmosphere for the presence of other obligate anaerobic bacteria.

(7) The containers shall be clearly labelled "Edible Gelatine".

Tea.

30. Tea is the leaves and leaf buds of species *Thea* prepared by fermenting and drying or firing. It shall not contain any exhausted or partly exhausted leaves (that is leaves from which the active constituents have been wholly or partially removed by previous boiling or otherwise) nor any foreign substance.

Koffie. Koffiemengsels en Koffiepreparate.

31. (1) Koffie is die saad van een of meer soort *coffea*.

(2) Gemaalde koffie is koffie wat gebrand en gemaal of andersins sodanig berei is dat dit geskik is om 'n aftreksel of afkooksel van te maak. Dit mag geen uitgeputte of gedeeltelik uitgeputte koffie of enige vreemde stof bevat nie.

(3) Waar 'n mengsel as „gemengde koffie" of „koffiemengsel" of by 'n soortgelyke naam verpak of verkoop word, en daar geen ander bestanddeel buiten koffie in die naam van die artikel genoem word nie, moet dit uitsluitend uit koffie en sigorei bestaan, waarvan koffie minstens driekwart van die gewig moet uitmaak. Die naam van elke sodanige mengsel moet in die opskrif met drukletter D gedruk word.

(4) Die opskrif van elke mengsel wat koffie bevat moet 'n verklaring met drukletter G inhou waarin die name van die bestanddele en die verhoudings of persentasies by benadering van elkeen aangegee word. Die name van die bestanddele moet na verhouding van hul hoeveelhede onderskeidelik vermeld word, met die grootste hoeveelhede eerste, en insgelyks waar die naam van die artikel die name van die bestanddele insluit, moet die bestanddele wat die grootste gedeelte uitmaak, eerste genoem word.

(5) Koffie-essens of koffie-ekstrak moet net van koffie berei word met of sonder suiker (sukrose) of ander eetbare karbohidrate, en dit moet minstens 0.5 persent kafeïene bevat.

(6) Essens of ekstrak van koffie en sigorei moet van koffie en sigorei met of sonder suiker of ander eetbare karbohidrate berei word. Dit moet minstens 50 persent koffie-ekstrak en minstens 0.25 persent kafeïne bevat en dit moet die opskrif „koffie- en sigorei-essens" of „koffie- en sigorei-ekstrak" met drukletter D dra.

(7) Koffie en melk mag net van melk, suiker en koffie of koffie-ekstrak gemaak word, en moet minstens 0.12 persent kafeïne bevat.

(8) Gedekafeïeneerde koffie is koffie waaruit 'n groot gedeelte van kafeïen verwyder is. Dit mag nie meer as 0.1 persent kafeïen bevat nie en moet „gedekafeïeneerde" koffie in drukletter G gemerk word.

Sigorei.

32. Sigorei is die gedroogde gebrande wortel van die *Cichorium intybus*, en dit mag geen vreemde stof bevat nie buiten 'n spoor van grond of sand wat onvermydelik daarmee vermeng raak wanneer dit versamel word en 'n spoor vetterige stof wat by die branding daarvan gebruik word. Dit mag hoogstens 7.5 persent totale as oplewer, en die as wat na vyf minute se kook in 'n wateroplossing van waterstofchloride wat 10 persent suiwer HCL bevat, onopgelos oorbly, mag hoogstens 3 persent wees.

Kakao en Sjokolade.

33. (1) Kakaobone is die saad van *Theobroma cacao;* kakaobrokke of gebroke kakao is gebrande gebroke kakaobone sonder dop of huls, met of sonder die kiem.

(2) Kakaodeeg, insluitende kakaomassa, kakaoplant, onversoete blokssjokolade en vlocibare kakao is die vaste of halfvaste massa wat verkry word deur kakaobrokke te maal en dit bevat al die vet wat natuurlik in die brokke teenwoordig is. Dit mag in sy water- en vetvrye residuum hoogstens 8 persent totale as, hoogstens 5.5 persent as wat onoplosbaar in water is, en hoogstens 6½ persent ru vesel bevat.

(3) Kakao of kakaopoeier is vermaalde kakaodeeg waarvan òf geen vet, òf 'n gedeelte van sy vet verwyder is. Sy water- en vetvry residuum mag hoogstens 6½ persent ru vesel bevat.

(4) Oplosbare kakao, Hollandse proses-kakao of kakaoessens, is die produk wat verkry word deur kakaodeeg waaruit òf 'n gedeelte, òf geen vet verwyder is nie, met alkali of alkalisoute te behandel. Dit mag hoogstens 5 persent aan totale alkali wat in water oplosbaar is, bevat (dit is alkali en alkalisoute in water oplosbaar wat natuurlikerwyse teenwoordig is tesame met bygevoegde alkali of alkalisoute), gereken as kaliumkarbonaat. Sy water- en vetvrye en in-water-oplosbare alkali-vrye residuum moet voldoen aan die standaard vir kakao wat sub-regulasie (3) voorskryf.

Coffee. Coffee Mixtures and Preparations of Coffee.

31. (1) Coffee is the seed of one or more species of *coffea*.

(2) Ground coffee is coffee roasted and ground or otherwise prepared in a form suitable for making an infusion or decoction. It shall not contain any exhausted or partially exhausted coffee, nor any foreign substance.

(3) Every mixture packed or sold as "Mixed Coffee" or "Coffee Mixture" or under any similar name, no ingredient other than coffee being mentioned in the name of the article, shall consist solely of coffee and chicory, coffee constituting not less than three-quarters of its weight. The name of every such mixture shall be printed on the label in type D.

(4) The label of every mixture containing coffee shall bear a statement in type G. showing the names of the ingredients and the approximate proportions or percentage of each. The names of the ingredients shall be stated in the order of their respective proportions, that present in the largest proportion being stated first, and similarly where the name of the article includes the names of the ingredients, the ingredient which constitutes the greatest proportion shall be mentioned first.

(5) Coffee essence or coffee extract shall be prepared only from coffee, with or without sugar (sucrose) or other edible carbohydrates, and shall contain not less than 0.5 per cent of caffein.

(6) Coffee and chicory essence or extract shall be prepared from coffee and chicory with or without sugar or other edible carbohydrates. It shall contain not less than 50 per cent of coffee extract and not less than 0.25 per cent of caffein, and shall be labelled "Coffee and Chicory Essence" or "Coffee and Chicory Extract" in type D.

(7) Coffee and milk shall be prepared only from milk sugar and coffee or coffee extract and shall contain not less than 0.12 per cent of caffein.

(8) Decaffeinated coffee shall be coffee from which a large portion of caffein has been removed. It shall not contain more than 0.1 per cent of caffein and shall be labelled "De-Caffeinated Coffee" in type G.

Chicory.

32. Chicory is the dried roasted root of *Cichorium intybus* and shall contain no foreign substance other than a trace of earth or sand unavoidable mixed with it during the process of collection and a trace of fatty matter used in roasting. It shall yield not more than 7.5 per cent total ash, and the ash remaining undissolved after boiling for five minutes in an aqueous solution of hydrochloric acid containing 10 per cent of pure HCL, shall not exceed 3 per cent.

Cocoa and Chocolate.

33. (1) Cocoa beans are the seeds of *Theobroma cacao.* Cocoa nibs or cracked cocoa, is the roasted broken cocoa beans freed from the shell or husk, with or without the germ.

(2) Cocoa paste, including cocoa mass, cocoa slab, unsweetened block chocolate, and cocoa liquor, is the solid unsweetened mass produced by grinding cocoa nibs and or semi-solid mass produced by grinding cocoa nibs and containing the whole of the fat naturally present in the nibs. It shall contain in its water and fat free residue not more than 8 per cent of total ash nor more than 5.5 per cent of ash insoluble in water, nor more than 6½ per cent of crude fibre.

(3) Cocoa or cocoa powder is powdered cocoa paste deprived or not of portion of its fat. Its water and fat-free residue shall contain not more than 6½ per cent of crude fibre.

(4) Soluble cocoa, Dutch process cocoa, or cocoa essence, is the product obtained by treating cocoa paste deprived or not of portion of its fat, with alkali or alkaline salts. It shall not contain more than 5 per cent of total water soluble alkali (that is water soluble alkali and alkaline salts naturally present, together with added alkali or alkaline salts) calculated as potassium carbonate. Its water and fat-free and water soluble alkali-free residue shall conform to the standard for cocoa in sub-regulation (3).

(5) Bereide, saamgestelde, homopatiese of versoete kakao is kakao of oplosbare kakao vermeng met ander gesonde voedingstowwe. Elke pakket daarvan moet 'n opskrif dra wat, na die naam van die preparaat (wat met drukletter C aangebring moet word) die woorde „bevat minstens . . . . . (die getal of dele persent) dele persent droë vetvrye kakao" met drukletter H moet vermeld.

(6) Sjokoladedeeg, konfituursjokolade, sjokoladebedekkings en sjokoladepoeier is kakaodeeg soos in sub-regulasie (2) voorgeskryf, met of sonder suiker, eiers, bottervet, speserye of onskadelike smaakgewende stowwe. Elk so 'n preparaat moet minstens 10 persent vetvrye kakao bevat, en moet vry wees van kakaohuls, gewiggewende stowwe, paraffien, of vreemde vet buiten bottervet.

(7) Kakao en melk, sjokolade en melk, of melksjokolade moet berei word van melk en kakao met of sonder suiker, gesonde voedingstowwe en onskadelike smaakgewende stowwe, en moet minstens 4 persent vetvrye kakao bevat.

(8) Sjokolade-suikergoed bestaan uitsluitend uit gesonde voedingstowwe bedek met of saamgestel van sjokoladedeeg of melksjokolade soos hierdie regulasie bepaal.

Kougom.

34. Kougom mag geen skadelike bestanddeel bevat nie.

Bederfbare Voedsel.

35. By die toepassing van die Ordonnansie word vars melk, vars vleis, vars vis, vars vrugte, vars groente en elke ander soort voedsel wat van so 'n aard of vorm is of wat sodanig verpak is dat dit onderhewig is aan ontbinding of bederf teen gewone temperature, beskou as bederfbare voedsel.

Bederfwerende Middels wat Inspekteurs moet gebruik.

36. Die bederfwerende middels wat by melk- of roommonsters ingevolge sub-artikel (6) van artikel *een-en-twintig* van die Ordonnansie gevoeg kan word, is trikresol of formalien wat deur die Afdeling Gesondheid van die Administrasie van Suidwes-Afrika uitgereik word in verseëlde pakkies elk met drie buisies van die bederfwerende middel. Waar die byvoeging van 'n bederfwerende middel raadsaam beskou word en die monster nie verdeel is nie, moet die inhoud van al drie buisies by die monster gevoeg word. Waar die monster verdeel is, moet die inhoud van een buisie by elke afsonderlike deel van die monster gevoeg word.

Vitamines.

37. Alle strydige bepalings in hierdie regulasies ten spyt kan die byvoeging deur fisiese of chemiese proses van 'n vitamine of vitamines of van vislewertraan veroorloof word met inagneming steeds van die opskrifvereistes van die Ordonnansie en hierdie regulasies.

Geneesmiddels.

38. Ten opsigte van 'n geneesmiddel of artikel wat in die jongste uitgawe van die „British Pharmacopoeia" en amptelike byvoegsels daartoe genoem word, moet die samestellingsgehalte, krag, sterkte, suiwerheid of kwaliteit aan die voorskrifte daarvan voldoen, en ten opsigte van 'n geneesmiddel of artikel wat nie aldus genoem word nie maar wel genoem word in die jongste uitgawe van die „British Pharmaceutical Codex" deur die „Pharmaceutical Society of Great Britain" uitgegee, of 'n byvoegsel daarvan moet die standaard wat daarin voorgeskryf word, nagekom word, behalwe ten opsigte van die ondervermelde geneesmiddels of artikels wat van sodanige standaards uitgesluit is:—

(5) Prepared, compounded, homeopathic or sweetened cocoa is cocoa or soluble cocoa mixed with other wholesome food substances. Every package thereof shall bear a label stating, after the name of the preparation (which shall be in type C) the words "Containing not less than . . . . . (here insert the number of parts per cent) parts per cent of dry, fat-free cocoa" in type H.

(6) Chocolate paste, confectioners' chocolate, chocolate coatings and chocolate powder are cocoa paste as defined in sub-regulation (2) with or without sugar, eggs, butterfat, spices or harmless flavourings. Every such preparation shall contain not less than 10 per cent of fat-free cocoa, and shall be free from cocoa husks, any weighting substance, paraffin, or foreign fat other than butter-fat.

(7) Cocoa and milk, chocolate and milk, or milk chocolate, shall be prepared from milk and cocoa with or without sugar, wholesome food substances and harmless flavouring substances and shall contain not less than 4 per cent of fat-free cocoa.

(8) Chocolate confectionery shall consist solely of wholesome food substances covered or compounded with chocolate paste or milk chocolate as defined in this regulation.

Chewing-Gum.

34. Chewing-gum shall be free from any harmful ingredients.

Perishable Articles.

35. For the purposes of the Ordinance fresh milk, fresh meat, fresh fish, fresh fruit, fresh vegetables, and any other article of food which is of such a nature or is in such form or is so packed as to be liable to decomposition or deterioration at ordinary temperatures shall be deemed to be perishable articles.

Preservatives to be used by Inspectors.

36. The preservatives which may be added to samples of milk or cream as provided in sub-section (6) of section *twenty-one* of the Ordinance, shall be trikresol or formalin, issued by the Health Branch of the Administration of South West Africa in sealed packets each containing three tubes of the preservative. Where the addition of a preservative is considered advisable and the sample is not divided the contents of all three tubes should be added to the sample. Where the sample is divided the contents of one tube should be added to each divided portion of the sample.

Vitamins.

37. Notwithstanding anything to the contrary contained in these regulations the addition by physical or chemical process of any vitamin or vitamins or fish liver oil may be permitted, subject always to the labelling provisions of the Ordinance and these regulations.

Drugs.

38. In respect of any drug or article mentioned in the most recent issue of the British Pharmacopoeia, and any official addenda thereto, the standard of composition, strength, potency, purity or quality shall be that specified therein, and in respect of any drug or article not so mentioned, but which is mentioned in the most recent issue of the British Pharmaceutical Codex, published by the Pharmaceutical Society of Great Britain, or in any supplement thereto, and such standard shall be that specified therein except as regards the following drugs or articles which shall be exempted from such standard:—

British Pharmaceutical Codex.	*Sinoniem.*
Acetum Odoratum	Toiletasyn
Acidum Aceticum Aromaticum	Aromatiese asyn
Aqua Mellis	Heuningwater
Collodium Salicylicum Compositum	Liddoringverf
Creta cum Camphora	Gekamferde kryt
Liquor Cocci	Cochenillevloeistof
Liquor Salolis Compositus	Salol-mondspoelmiddel
Lotio Olei Amygdalae Ammoniata	Erasmus Wilson-haarwasmiddel
Lotio Rosae	Melk van rose
Lotio Staphisagriae	Kinderhaarmiddel
Pasta acidi stearici	Ongegeurde verdwynroom
Pasta Hamamelidis	Haselaarsneeu of verdwynsmeersalf
Pulvis Acidi Salicylici Compositus	Voetpoeier
Spiritus Coloniensis	Keulse spiritus; Keulse water
Spiritus Myrciae Compositus	Spiritus Punental compositey
Spiritus lavandulae compositus	Laventelwater
Unguentum Aquae Rosae	Rooswatersalf
Unguentum Camphorae Durum	Kanferys
Unguentum Methylis Salicylatis Compositum	Pyndoideale smeersalf

39. *Hollandse Medisyne.*—Die standaard ten opsigte van Hollandse Medisyne wat hieronder genoem word, is dié wat in die lopende uitgawe van die *British Pharmacopoeia* of die *British Pharmaceutical Codex* wat die „Pharmaceutical Society of Great Britain" uitgee, of 'n byvoegsel daarvan, bepaal word:—

LYS FORMULES VAN HOLLANDSE MEDISYNE.

Lys A.—Hollandse medisyne (die formule waarvan gelykstaan met preparate van die *British Pharmacopoeia* of *British Pharmaceutical Codex*).

Hollandse Medisyne.	*British Pharmacopoeia of British Pharmaceutical Codex-ekwivalent.*
Bloedstillende druppels	Tinctura Ferri Perchloridi B.P.C. (Tincture of Ferric Chloride)
Boegoe-essens	Tincture Buchu B.P.C. (Tincture of Buchu)
Daipalmpleister	Emplastrum Plumbi in Massa B.P.C. (Lead Plaster in Mass)
Doepa	Benzoin B.P.C. (Benzoin)
Doepaolie	Balsamum Peruvinnum B.P. (Balsum of Peru)
Duiwelsdrek	Asafoetida B.P.C. (Asafetida)
Duiwelsdrekdruppels	Tincture Asafoetidae B.P.C. (Tincture of Asafetida)
Vliertee	Sambucus B.P.C. (Sambucus)
Grouvomotief	Ipecacuvonha (Praeparata B.P. (Prepared Ipecacuanha)
Gal-en-slymmengsel	Mixtura Sennae Composita B.P. (Compound Mixture of Senna)
Hartshoringoplossing	Liquor Amoniae Dilitus B.P. (Dilute Solution of Ammonia)
Hoffmansdruppels	Spiritus Aetheris Compositus B.P.C. (Compound Spirit of Ether)
Kamille	Anthemis B.P.C. (Chamomile)
Kamille-essens	Tinctura Anthemidis (Tincture of Chamomile)
Kinderpoeier	Pulvis Rhei Compositus B.P. (Compound Powder of Rhubarb)
Miangolie	Balsamum Peruvianum B.P. (Balsam of Peru)
Mierolie	Carbonei Disulphidum B.P. (Carbon Disulphide)
Pampoensalf	Unguentum Hydrarg. Oxid. Flav. B.P.C. (Yellow Mercuric Oxide Ointment)
Patatsalf	Unguentum Hydrargyri Oxidi Rubri B.P.C. (Red Mercuric Oxide Ointment)
Pepermentdruppels	Spiritus Menthae Piperitae B.P. (Spirit of Peppermint)
Rooidefensiefpleister	Emplastrum Ferri B.P.C. 1934 (Iron Plaster)
Rooilaventel	Tinctura Lavandulae Composita B.P.C. (Compound Tincture of Lavender)
Ruitersalf	Unguentum Hydrargyri Dilitum B.P. (Dilute Ointment of Mercury)
Rooiminie	Plumbi Monoxidum B.P. (Lead Mon-oxide)
Sinkingsdruppels	Vinum Colchici B.P.C. (Colchicum Wine)
Staaldruppels	Liquor Ferri Perchloridi B.P. (Solution of Ferric chloride)

British Pharmaceutical Codex.	*Synonym.*
Acetum Odoratum	Toilet vinegar
Acidum Aceticum Aromaticum	Aromatic vinegar
Aqua Mellis	Honey water
Collodium Salicylicum Compositum	Collodium callosum
Creta cum Camphora	Camphorated chalk
Liquor Cocci	Liquid cochineal
Liquor Salolis Compositus	Salol mouth-wash
Lotio Olei Amygdalae Ammoniata	Erasmus Wilsons' Hair Lotion
Lotio Rosae	Milk of roses
Lotio Staphisagriae	Nursery hair lotion
Pasta acidi stearici	Unscented vanishing cream
Pasta Hamamelidis	Witch hazel cream
Pulvis Acidi Salicylici Compositus	Pulvis pro pedibus
Spiritus Coloniensis	Aqua coloniensis
Spiritus Myrciae Compositus	Compound spirit of pimento
Spiritus lavandulae compositus	Aqua Lavandulae
Unguentum Aquae Rosae	Rosewater ointment
Unguentum Camphorae Durum	Camphor ice
Unguentum Methylis Salicylatis Compositum	Analgesic balsam

39. *Dutch Medicines.*—The standard in respect of the Dutch Medicines listed hereunder shall be as laid down in the current edition of the British Pharmacopoeia, or British Pharmaceutical Codex published by the Pharmaceutical Society of Great Britain or in any supplement thereto:—

LIST OF DUTCH MEDICINE FORMULAE.

List A.—Dutch Medicines (the formulae of which are equivalent to the British Pharmacopoeia or British Pharmaceutical Codex Preparations).

Dutch Medicine.	*British Pharmacopoeia or British Pharmaceutical Codex Equivalent.*
Bloedstillende druppels	Tinctura Ferri Perchloridi B.P.C. (Tincture of Ferric Chloride)
Boegoe-essens	Tincture Buchu B.P.C. (Tincture of Buchu)
Daipalmpleister	Emplastrum Plumbi in Massa B.P.C. (Lead Plaster in Mass)
Doepa	Benzoin B.P.C. (Benzoin)
Doepaolie	Balsamum Peruvinnum B.P. (Balsum of Peru)
Duiwelsdrek	Asafoetida B.P.C. (Asafetida)
Duiwelsdrekdruppels	Tincture Asafoetidae B.P.C. (Tincture of Asafetida)
Vliertee	Sambucus B.P.C. (Sambucus)
Grouvomotief	Ipecacuvonha (Praeparata B.P. (Prepared Ipecacuanha)
Gal-en-slymmengsel	Mixtura Sennae Composita B.P. (Compound Mixture of Senna)
Hartshoringoplossing	Liquor Amoniae Dilitus B.P. (Dilute Solution of Ammonia)
Hoffmansdruppels	Spiritus Aetheris Compositus B.P.C. (Compound Spirit of Ether)
Kamille	Anthemis B.P.C. (Chamomile)
Kamille-essens	Tinctura Anthemidis (Tincture of Chamomile)
Kinderpoeier	Pulvis Rhei Compositus B.P. (Compound Powder of Rhubarb)
Miangolie	Balsamum Peruvianum B.P. (Balsam of Peru)
Mierolie	Carbonei Disulphidum B.P. (Carbon Disulphide)
Pampoensalf	Unguentum Hydrarg. Oxid. Flav. B.P.C. (Yellow Mercuric Oxide Ointment)
Patatsalf	Unguentum Hydrargyri Oxidi Rubri B.P.C. (Red Mercuric Oxide Ointment)
Pepermentdruppels	Spiritus Menthae Piperitae B.P. (Spirit of Peppermint)
Rooidefensiefpleister	Emplastrum Ferri B.P.C. 1934 (Iron Plaster)
Rooilaventel	Tinctura Lavandulae Composita B.P.C. (Compound Tincture of Lavender)
Ruitersalf	Unguentum Hydrargyri Dilitum B.P. (Dilute Ointment of Mercury)
Rooiminie	Plumbi Monoxidum B.P. (Lead Mon-oxide)
Sinkingsdruppels	Vinum Colchici B.P.C. (Colchicum Wine)
Staaldruppels	Liquor Ferri Perchloridi B.P. (Solution of Ferric chloride)

Hollandse Medisyne.	*British Pharmacopoeia of British Pharmaceutical Codex-ekwivalent.*
Staalpille	Pilula Ferri Carbonatis B.P. (Pill of Iron Carbonate)
Sterksalf	Unguentum Methylis Salicylatis Compositum B.P.C. (Compound Methyl Salicylate Ointment)
Suurdruppels	Acid Sulphuricum Dilutum B.P.C. (Dilute Sulphuric Acid)
Suurpoeier	Pulvis Rhei Compositus B.P. (Compound Powder of Rhubarb)
Turlington	Tinctura Benzoini Composita B.P. (Compound Tincture of Benzoin)
Verdwynpleister	Emplastrum Plumbi (Lead Plaster)
Witdefensiefpleister	Emplastrum Plumbi (Lead Plaster)
Witdulsies	Spiritus Aetheris Nitrosi B.P. (spirit of Nitrous Ether)

Lys B.—Hollandse Medisyne (die name waarvan Afrikaanse of Nederlandse vertalings is van amptelike beskrywings (of sinonieme) van *British Pharmacopoeia-* of *British Pharmaceutical Codex*-stowwe en/of preparate).

Anysolie	Oleum Anisi B.P. (Oil of Anise)
Antimoonwyn	Vinum Antimoniale B.P.C. 1934 (Antimony Wine)
Arnikatinktuur	Tinctura Arnicae Floris B.P.C. (Tincture of Arnica Flower)
Balsem-Kopiva	Copaiba B.P.C. (Copaiba)
Basilikonsalf	Unguentum Colophonii B.P.C. (Colophony Ointment B.P.C.)
Bergamotolie	Oleum Bergamottae B.P.C. (Oil of Bergamot)
Boegoeblare	Buchu B.P.C. (Buchu)
Gemmer Essens	Tinctura Zingiberus Fortis B.P. (Strong Tincture of Ginger)
Harpuissalf	Unguentum Colophonii B.P.C. (Colophony Ointment B.P.C.)
Jalappoeier	Jalap Pulverata B.P. 1932 (Powdered Jalap)
Kajapoetolie	Oleum Cajaputi B.P.C. (Oil of Cajaput)
Kaneelolie	Oleum Cinnamoni B.P.C. (Oil of Cinnamon)
Kanfer	Camphora B.P. (Camphor)
Kanferolie	Linimentum Camphorae B.P. (Liniment of Camphor)
Karbololie	Oleum Phenolatum B.P.C. (Phenolated Oil)
Krotonolie	Oleum Crotonis B.P.C. (Croton Oil)
Naeltjieolie	Oleum Caryophylli B.P. (Oil of Cloves)
Opodeldoc	Linimentum Saponis B.P. (Liniment of Soap)
Paragorie, Paragoriese elikser	Tinctura Opii Camphorata B.P. (Camphorated Tincture of Opium)
Pepermentessens	Spiritus Menthae Piperitae B.P. (Spirit of Peppermint)
Pepermentolie	Oleum Menthae Piperitae B.P. (Oil of Peppermint)
Rabarberpoeier	Rhei Pulvis B.P. (Powdered Rhubarb)
Teerolie	Creosotum B.P. (Creosote B.P.)
Witkinapoeier	Quininae Sulphas B.P. (Quinine Sulphate)

Salwe, Smeergoed en Poeiers.

40. Salwe, smeergoed en poeiers en dergelike stowwe wat bedoel is vir aanwending op, of gebruik vir, die menselike vel, of hare, mag geen skadelike bestanddeel bevat nie. Die inhoud van elke pakket moet ooreenstem met die verklaring op die etiket daarvan, wat betref die aard, samestelling of oorsprong van die bestanddele.

Chirurgiese Verbande.

41. Ten opsigte van chirurgiese verbande of soortgelyke artikels moet die standaard van samestelling dié wees wat die jongste uitgawe van die „British Pharmaceutical Codex", of 'n byvoegsel daarvan, voorskryf, en wat deur die „Pharmaceutical Society of Great Britain" uitgegee word.

Seep.

42. (1) Seep in die vorm van stene, koekies, vlokko of snippers vir huishoudelike, wasgoed- of toiletdoeleindes moet minstens 45 persent vetsure bevat, waarvan hoogstens

Dutch Medicine.	*British Pharmacopoeia or British Pharmaceutical Codex Equivalent.*
Staalpille	Pilula Ferri Carbonatis B.P. (Pill of Iron Carbonate)
Sterksalf	Unguentum Methylis Salicylatis Compositum B.P.C. (Compound Methyl Salicylate Ointment)
Suurdruppels	Acid Sulphuricum Dilutum B.P.C. (Dilute Sulphuric Acid)
Suurpoeier	Pulvis Rhei Compositus B.P. (Compound Powder of Rhubarb)
Turlington	Tinctura Benzoini Composita B.P. (Compound Tincture of Benzoin)
Verdwynpleister	Emplastrum Plumbi (Lead Plaster)
Witdefensiefpleister	Emplastrum Plumbi (Lead Plaster)
Witdulsies	Spiritus Aetheris Nitrosi B.P. (spirit of Nitrous Ether)

List B.—Dutch Medicines (the names of which are Afrikaans or Hollands translations of official descriptions (or synonyms) of British Pharmacopoeia or British Pharmaceutical Codex substances and/or preparations).

Anysolie	Oleum Anisi B.P. (Oil of Anise)
Antimoonwyn	Vinum Antimoniale B.P.C. 1934 (Antimony Wine)
Arnikatinktuur	Tinctura Arnicae Floris B.P.C. (Tincture of Arnica Flower)
Balsem-Kopiva	Copaiba B.P.C. (Copaiba)
Basilikonsalf	Unguentum Colophonii B.P.C. (Colophony Ointment B.P.C.)
Bergamotolie	Oleum Bergamottae B.P.C. (Oil of Bergamot)
Boegoeblare	Buchu B.P.C. (Buchu)
Gemmer Essens	Tinctura Zingiberus Fortis B.P. (Strong Tincture of Ginger)
Harpuissalf	Unguentum Colophonii B.P.C. (Colophony Ointment B.P.C.)
Jalappoeier	Jalap Pulverata B.P. 1932 (Powdered Jalap)
Kajapoetolie	Oleum Cajaputi B.P.C. (Oil of Cajaput)
Kaneelolie	Oleum Cinnamoni B.P.C. (Oil of Cinnamon)
Kanfer	Camphora B.P. (Camphor)
Kanferolie	Linimentum Camphorae B.P. (Liniment of Camphor)
Karbololie	Oleum Phenolatum B.P.C. (Phenolated Oil)
Krotonolie	Oleum Crotonis B.P.C. (Croton Oil)
Naeltjieolie	Oleum Caryophylli B.P. (Oil of Cloves)
Opodeldoc	Linimentum Saponis B.P. (Liniment of Soap)
Paragorie, Paragoriese elikser	Tinctura Opii Camphorata B.P. (Camphorated Tincture of Opium)
Pepermentessens	Spiritus Menthae Piperitae B.P. (Spirit of Peppermint)
Pepermentolie	Oleum Menthae Piperitae B.P. (Oil of Peppermint)
Rabarberpoeier	Rhei Pulvis B.P. (Powdered Rhubarb)
Teerolie	Creosotum B.P. (Creosote B.P.)
Witkinapoeier	Quininae Sulphas B.P. (Quinine Sulphate)

Ointments, Creams and Powders.

40. Ointments, creams, powders and similar substances intended for application to or use for the human skin or hair shall be free from any harmful ingredients. The contents of any package shall correspond with any statement on the label as to their nature, composition or origin.

Surgical Dressings.

41. In respect of surgical dressings or similar articles the standard of composition shall be that specified in the most recent edition of the British Pharmaceutical Codex, published by the Pharmaceutical Society of Great Britain or in any supplement thereto.

Soap.

42. (1) Soap in the form of bars, tablets, flakes or chips for household, laundry or toilet purposes shall contain not less than 45 per cent of fatty acids, of which not

een-derde deur harssure vervang mag wees, en dit mag hoogstens 0.25 persent vry bytende alkali bevat, gereken as natrium hidrokside (Na OH), en dit mag geen skadelike bestanddele bevat nie.

(2) Die woorde „suiwer", „suiwerste", „beste", „meerderwaardige", „fynste". „eerste-graad", „eerste kwaliteit", „kwaliteit No. 1", „kwaliteit A 1". „hoogste graad", „hoogste kwaliteit" of ander woorde wat besondere uitnemendheid of meerderwaardigheid aandui of te kenne gee, mag nie op, of op die etiket van, seep, of in 'n advertensie oor seep verskyn nie, tensy die seep minstens 62 persent vetsuro bevat, waarvan hoogstens een-kwart deur harssure vervang mag wees, en hoogstens 0.1 persent vrye bytende alkali gereken as natrium-hidroksido (Na OH) mag bevat.

(3) Geneeskundige seep, naftasep en ander spesiale seep buiten dié wat in sub-regulasie (7) genoem word, moet voldoen aan die standaard vir seep ten opsigte van vetsure wat sub-regulasie (1) voorskryf, en dit mag geen skadelike bestanddele bevat nie. Die bepalings van sub-regulasie (2) geld ook sodanige seep, buiten dat, ten opsigte van seep wat nafta of karbolsuur (fenol of sy homoloë) of albei bevat, maar geen ander spesiale bestanddeel nie, die minimale beperking van 62 persent vetsuro daarin gespesifiseer, verminder word tot 60 persent ten einde voorsiening te maak vir die byvoeging van die spesiale bestanddeel.

(4) Groenseep moet minstens 35 persent vetsure bevat, waarvan hoogstens een-derde vervang kan word deur harssure en hoogstens 0.75 persent vry bytende alkali, gereken as natrium-hidroksido (Na OH).

(5) Skuurseep, hetsy as pocier, pasta, tablette. koekies of blokke, is 'n mengsel van seep en silika, sand, puimsteen of ander onaktiewe skuurstof, en moet minstens 25 persent aan sodanige stof bevat. Die pakket of omslag van so 'n mengsel moet die woord „skuurseep", „skuurseeppoeier", „puimseep" of ander woorde wat aandui dat dit 'n skuurmiddel bevat, of bedoel is as skuur- of polcermiddel, met drukletter D vermeld. As daar geen pakket of omslag is nie, moet die woorde duidelik leesbaar op elke tablet, koekie of blok gestempel of uitgedruk staan.

(6) Die standaarde van samestelling wat hierdie regulasie voorskryf geld seep van die tydstip wanneer die vervaardiging daarvan voltooi is.

(7) Die standaarde van samestelling wat hierdie regulasie voorskryf geld nie seep wat spesiaal vervaardig word om aan besondere vereistes te voldoen in verband met wolwassery e, myn- of ander bedrywe nie: Met dien verstande dat dit dan uitsluitend gebruik word vir sy bestemde doel en nie vir herverkoop aangebied word nie.

Ontsmettingsmiddels.

43. (1) Elke pakket wat 'n ontsmettingsmiddel bevat, moet 'n opskrif met drukletter D aanbê, waarin die besonderhede staan wat paragrawe (a) en (c) van sub-artikel (1) van artikel *negentien* van die Ordonnansie vereis, as ook gebruiksaanwysings met drukletter II in albei amptelike tale soos paragraaf (b) van die vermeldo sub-artikel vereis.

(2) By die vasstelling van die kiemdodende krag of sterktegraad van kiemdodende vloeistowwe wat by dio toepassing van die Ordonnansie onder fenol- of kresolgroep ressorteer, is suiwer karbolsuur, die eenheid of standaard en moet die uitslag uitgedruk word as die „karbolsuurkoëffisiënt". Die vasstelling moet ooreenkomstig die metodes wat bylae A hiervan voorskryf. geskied. (Dus beteken 'n koëffisiënt van 10 dat die vloeistof as kiemdoder volgens hierdie vasstellingsmetode tien keer sterker is as karbolsuur).

(3) Die uitslag van elke dergelike vasstelling moet volgens die vorm in bylae B hiervan uitgedruk word.

Tabak. Sigare. Sigarette en Snuif.

44. Tabak, sigare, sigarette en snuif mag geen deel van enige plant buiten die tabakplant (Nicotiana) bevat nie, en mag geen skadelike bestanddele inhou nie. Die inhoud van enige pakket moet ooreenstem met die verklaring op die etiket daarvan oor die aard, samestelling en oorsprong van die inhoud.

more than one-third may be replaced by resin acids, and shall not contain more than 0.25 per cent of free caustic alkali, calculated as sodium hydroxide (Na OH), and shall be free from any harmful ingredient.

(2) The words "pure", "purest", "best", "superior", "finest", "first grade", "first quality", "No. 1 Quality", "A1 quality", "highest grade", "highest quality" or any other words indicating or suggesting special excellence or superority shall not appear on or on the label of or in any advertisement referring to any soap which contains less than 62 per cent of fatty acids of which not more than one-quarter may be replaced by resin acids, or more than 0.1 per cent of free caustic alkali, calculated as sodium hydroxide (Na OH).

(3) Medicated soap, naphtha soap and other special soaps, other than those referred to in sub-regulation (7) shall conform to the standard for soap in respect of fatty acids prescribed in sub-regulation (1) and shall be free from any harmful ingredients. The provisions of sub-regulation (2) shall also apply to such soaps, save that in respect of soap containing naphtha or carbolic acid (phenol or its homologues) or both these substances, but no other special ingredient, the limit of 62 per cent for fatty acids therein specified shall be reduced to 60 per cent so as to allow for the addition of the special ingredient.

(4) Soft soap shall contain not less than 35 per cent of fatty acids, of which not more than one-third may be replaced by resin acids and not more than 0.75 per cent of free caustic alkali calculated as sodium hydroxide (Na OH).

(5) Abrasive soap, whether in powder, paste, tablet, cake or block form, is a mixture of soap and silica, sand, pumice stone or other inert abrasive matter and shall contain not less than 25 per cent of such matter. The package or wrapper of such mixture shall bear in type D the words "Abrasive Soap", "Abrasive Soap Powder", "Pumice Soap", or other words indicating that it contains abrasive matter or is intended to be used for scouring or polishing. If there is no package or wrapper such words shall be clearly and legible stamped or embossed on each tablet, cake or block.

(6) The standards of composition prescribed by this regulation shall apply to soap from the time of completion of its manufacture.

(7) The standards of composition prescribed by this regulation shall not apply to any soap specially manufactured to meet specific requirements in connection with wool-washing, mining or other industry, provided that it is used solely for the purpose intended and is not offered for re-sale.

Disinfectants.

43. (1) Every package containing a disinfectant shall bear a label stating the particulars required by paragraphs (a) and (c) of sub-section (1) of section *nineteen* of the Ordinance, in type D, and directions for use under paragraph (b) of the said sub-section in both official languages, in type H.

(2) In determining the germicidal power or efficacy of liquid germicides belonging to the phenol or cresol group for the purposes of the Ordinance, pure carbolic acid shall be the unit or standard and the result shall be expressed as the "Carbolic Acid Co-efficient". The determination shall be made by the method prescribed in Annexure A hereto. (Thus, a co-efficient of 10 means that, as determined by this method, the liquid is ten times as powerful a germicide as carbolic acid.)

(3) The results of every such determination shall be stated in the form shown in Annexure B hereto.

Tobacco, Cigars, Cigarettes and Snuff.

44. Tobacco, cigars, cigarettes and snuff shall contain no portion of any plant other than the tobacco plant (*nicotiniana*) and shall be free from any harmful ingredient. The contents of any package shall correspond with any statement on the label as to their nature, composition or origin.

Geen bepaling in hierdie regulasie belet egter die byvoeging van stramonium, lobelia of ander spesiale bestanddele tot enige artikel wat bedoel is om gerook of gebruik te word deur lyers aan asma of 'n ander siekte nie, mits hierdie toevoeging op die etiket vermeld staan.

Pligte van Analiste, Patoloë en Inspekteurs.

45. (1) Uit hoofde van die Ordonnansie is dit analiste en patoloë se plig om monsters van voedings-, genees- en ontsmettingsmiddels wat behoorlik ingevolge die magtiging van die Ordonnansie genoem is en aan hulle voorgelê is, te ontleed of ondersoek, en om verslag daaroor te doen, en om al die ander pligte uit te voer wat ingevolge die Ordonnansie of die regulasies aan hulle toegeë word. Verslae oor sodanige monsters moet in die vorm geskied wat in bylae D staan, of, in die geval van ontsmettingsmiddels, in die vorm wat in bylae B staan.

(2) Dit is die inspekteurs se plig om inspeksie uit te voer, om monsters van voedings-, genees- of ontsmettingsmiddels te koop of te neem en om ander pligte ingevolge die Ordonnansie en regulasies uit te voer in opdrag van die Sekretaris of sy behoorlik aangestelde plaasvervanger wat gemagtig is om namens hom op te tree, of waar die inspekteur in die diens is van 'n plaaslike bestuur wat ingevolge sub-artikel (3) van artikel *twee* van die Ordonnansie deur die Administrateur gemagtig is om die betrokke bepalings van die Ordonnansie en regulasies uit te voer, die geneeskundige gesondheidsbeampte of ander behoorlik gemagtigde beampte van so 'n plaaslike bestuur.

(3) Telkens wanneer 'n inspekteur ingevolge die bepalings van die Ordonnansie of hierdie regulasies 'n artikel verwyder of daarop beslag lê, moet hy aan die eienaar of sy bestuurder, of sy agent, of sy bediende wat moontlik teenwoordig is, 'n afskrif gee van 'n lys van al die artikels wat hy verwyder het, en die inspekteur moet sa 'n afskrif behoorlik voor 'n getuie onderteken.

Registrasie van Algemene Waarborg.

46. (1) Aansoeke om registrasie van algemene waarborge en registrasiesertifikate van sodanige waarborge moet geskied in die vorm wat bylae C aangee.

(2) Die registrasiegelde vir algemene waarborge is:—

(a) Vir elke eerste registrasie, wat dan strek tot op die 31ste Maart eersvolgend	£5.5.0
(b) Vir elke hernuwing wat dan strek tot op die 31ste Maart daaropvolgend .	£1.1.0

Die bogenoemde gelde moet aan die Sekretaris betaal word voordat die sertifikaat uitgereik kan word. Oorspronklike registrasiesertifikate moet alle aansoeke om hernuwing vergesel.

Strafbepaling.

47. Elkeen wat 'n voedings-, genees- of ontsmettingsmiddel of enige ander artikel waaroor hierdie regulasies gaan, verkoop, as dit nie met enige bepaling of vereiste van hierdie regulasies ooreenkom nie, of wat andersins so 'n bepaling of vereiste by daad of versuim verontagsaam, is by skuldigbevinding aan 'n eerste oortreding strafbaar met 'n boete van hoogstens £50, en by skuldigbevinding aan 'n tweede oortreding met 'n boete van hoogstens £100, en by enige daaropvolgende skuldigbevinding met 'n boete van hoogstens £200; en as daar bewys word dat die oortreding opsetlik of moedswillig begaan is, in plaas van so 'n boete, of bo en behalwe so 'n boete gevangenisstraf vir 'n tydperk van hoogstens ses maande met of sonder dwangarbeid.

BYLAE A.

Metode vir die Daarstelling van die Karbolsuur-Koëffisiënt van Kiemdodende Vloeistowwe.

By die toepassing van die Ordonnansie op Voedings-, Genees- en Ontsmettingsmiddels 1952 (Ordonnansie 36 van 1952), moet die wyse waarop die kiemdodende krag of sterktegraad van kiemdodende vloeistowwe vasgestel word, ooreenkomstig die Britse standaard-tegniek wees vir die bepaling van die Rideal-Walker-koëffisiënt van ontsmettingsmiddels soos neergelê in pamflet 541 van 1934, uitgegee deur die *British Standards Institution*, 28 Victoriastraat, Londen S.W. 1, en hieronder herdruk:—

Nothing in this regulation shall be deemed to prevent the addition of stramonium, lobelia or other special ingredient to any article intended for smoking or use by persons suffering from asthma or other disease, provided that the addition is stated on the label.

Duties of Analysts, Pathologists and Inspectors.

45. (1) The duties of analysts and pathologists under the Ordinance shall be to analyse or examine and report on samples of food, drugs and disinfectants taken and submitted to them by due authority under the Ordinance, and to carry out any other duties devolving upon them under the Ordinance or regulations. Reports on such samples shall be in the form shown in Annexure D, or, in the case of disinfectants, in Annexure B.

(2) The duties of inspectors shall be to make such inspections and to purchase or take such samples of any article of food, drug or disinfectant and to carry out such other duties under the Ordinance and regulations as may be instructed by the Secretary or his duly appointed deputy authorised to act on his behalf, or — where the inspector is employed by a local authority to which the administration of the relative provisions of the Ordinance and regulations has been delegated by the Administrator under sub-section (3) of section *two* of the Ordinance — by the Medical Officer of Health or other duly authorised officer of such local authority.

(3) Whenever an inspector seizes or removes any article under the provisions of the Ordinance or these regulations, he shall tender to the owner or his manager, agent or servant present, a copy of an inventory of all articles removed by him, duly signed by the inspector and witnessed.

Registration of General Warranty.

46. (1) Applications for registration of general warranties, and certificates of registration of such warranties, shall be on the form shown in Annexure C.

(2) The fees for registration of general warranties shall be:—

(a) For every initial registration, and to cover the period ending 31st March next ensuing	£5.5.0
(b) For each renewal up to 31st March next ensuing	£1.1.0

Such fees must be paid to the Secretary before the certificate can be issued. Original certificates of registration should accompany all applications for renewals.

Penalties.

47. Any person who sells any article of food or any drug or disinfectant or any other article mentioned in these regulations which is not in accordance with any provision or requirement of these regulations or who otherwise contravenes or fails to comply with any such provisions or requirements shall be liable on conviction for a first offence to a fine not exceeding £50, and for a second offence to a fine not exceeding £100, and for any subsequent offence to a fine not exceeding £200; or if it is proved that the offence was knowingly or wilfully committed, instead of or in addition to a fine, to imprisonment with or without hard labour for a period not exceeding six months.

ANNEXURE A.

Method of Determining the Carbolic Acid Co-efficient of Liquid Germicides.

The method of determining the germicidal power or efficacy of liquid germicides for the purposes of the Food, Drugs and Disinfectant Ordinance, No. 36 of 1952, shall be in accordance with the British Standard Technique for determining the Rideal-Walker co-efficient of disinfectants as laid down in pamphlet No. 541, 1934, published by the British Standards Institution, 28 Victoria Street, London, S.W. 1, and reprinted hereunder:—

Britse Standaardtegniek vir die Bepaling van die Rideal-Walker-Koëffisiënt van Ontsmettingsmiddels.

Opmerking:—

(i) Met die ontwikkeling van die huidige tegniek vir die Rideal-Walker-toets is elke stap van die prosedure onderwerp aan die sorgvuldigste ontleding, en ten gevolge daarvan het dit duidelik geword dat die strengste aandag aan elke detail noodsaaklik is as verskillende werkers gelykluidende uitslae moet verkry.

(ii) Sindelike werk is dwarsdeur die toets noodsaaklik ter voorkoming van onopsetlike besmetting. Die toets moet in 'n stof- en treklose laboratorium uitgevoer word.

(iii) Organismes wat die werking van 'n ontsmettingsmiddel oorleef het, mag onder geen omstandighede in die toets gebruik word nie.

APARAAT.

Inentingslis.

'n Lis van 4 mm. binne-deursnee word gemaak aan die end van 'n stuk 28 S.W.G. platina of platina-iridium-allooi-draad (.0148 dm. deursnee) wat 38 mm. lank vanaf die lis tot by die handvatsel is, en die handvatsel is 'n dun metaalstafie of -buisie.

Die lis word teen so 'n hoek op die draad omgebuig dat dit die verwydering van die lis loodreg van af die oppervlakte van die vloeistof vergemaklik terwyl die vlak van die lis horisontaal bly.

Broeikas.

'n Broeikas word op 'n temperatuur van 37° C ± 1° C. gehou. Daar moet sorg gedra word dat die temperatuur vir die hele broeikas redelik konstant is.

Pipette.

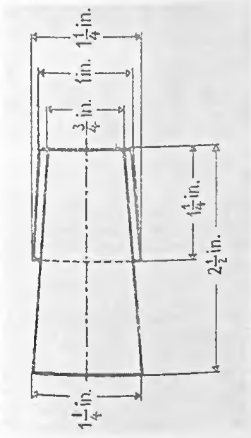
Verskeie akkuraat gestandaardiseerde pipette met inhoudsmaat van 5 ml.

Druppelpipet.

'n Steriele druppelpipet wat 0.2 ml. lewer (in ongeveer 5 druppels).

Toedieningsbuise.

Vyf steriele proefbuise van 5 dm. × ¾ dm. met proppie. As alternatief kan spesiale flesse ook gebruik word. Sulke houers moet in twee dele gemaak word van gesmelte kieselaarde met afmetings soos figuur 1 aantoon. Die boonste gedeelte of kap van die fles moet los bo-op pas, soos aangetoon.



British Standard Technique for Determining the Rideal-Walker Co-Efficient of Disinfectants.

Note:—

(i) In the development of the present technique of the Rideal-Walker test every stage of the procedure has been the subject of the closest analysis, as the result of which inquiry it has become evident that the strictest adherence to every detail is essential if concordant results are to be secured by different workers.

(ii) Cleanliness of working throughout the test is essential to avoid accidental contamination. The test should be conducted in a laboratory free from dust and draughts.

(iii) Organisms that have survived the action of a disinfectant shall in no circumstances be used in the test.

APPARATUS.

Inoculating Loop.

A loop, 4 m.m. in internal diameter, is formed at one end of a length of 28 S.W.G. (.0148 in dia.) wire of platinum, or platinum iridium alloy, which is made 38 m.m. long from the loop to the holder, the latter consisting of a thin metal rod or tube.

The loop is bent at such an angle to the length of the wire as will facilitate the removal of the loop vertically from the surface of the liquid while keeping the plane of the loop horizontal.

Incubator.

An incubator, set and maintained at a temperature of 37° C. ± 1° C. Care should be taken to ensure that the temperature throughout the incubator is reasonably constant.

Pipettes.

Several accurately standardised pipettes, made with a *capacity* of 5 ml.

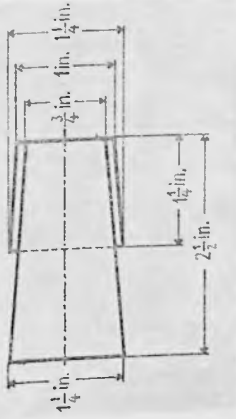
Dropping Pipitte.

A sterile dropping pipette made to deliver 0.2 ml. (in about 5 drops).

Medication Tubes.

Five sterile plugged 5 in. × ¾ in. test tubes.

Alternatively, special bottles may be used. Such vessels should be made in fused silica, in two parts, dimensioned as in Fig. 1. The upper part or cover to the bottle should fit loosely as shown.



Geringe afwykings van die afmetings in die figuur aangetoon, is toelaatbaar mits die inhoudsmaat van die fles (ongeveer 30 ml.) onveranderd bly en die kap loos daarop pas.

Boeljonbuise.

Ongeveer twee dosyn toetsbuise 5 dm. × ¾ dm. van harde glas gemaak.

Maatsilinders.

Een 1-literse maatsilinder met grade van 10 ml. met prop.

Een maatsilinder van 500 ml. met grade van 10 ml. met prop en buitenste middellyn van minstens 48 mm. en hoogstens 53 mm., en 'n inhoudsmaat bokant die gegradeerde deel van minstens 70 ml. en hoogstens 120 ml.

Vyf gegradeerde maatsilinders van 100 ml. met grade van 1 ml. met proppe.

Alle apparate moet onmiddellik voor gebruik silwerskoon en steriel wees.

REAGEERMIDDELS.

Boeljon.

'n Standaard-boeljon van Rideal-Walker wat soos volg berei word:—

Twintig grm. Lab-Lemco, 20 grm. peptone (Allen en Hanbury se Eupeptone) en 10 grm. natriumchloride word in 1.000 ml. gedistilleerde water opgelos. Die oplossing word 30 minute lank gekook, afgekoel en tot 1,000 ml. gebring deur toevoeging van varsgekookte gedistilleerde water. Vyf-en-twintig ml. van die boeljon word dan met N/10-oplossing natrium-hidroksiede op 37° C. getriteer waarby 0.1 ml. van 'n 0.5 persent fenolftaleïne-oplossing as indikator gebruik word.

Deur berekening op hierdie titrasie word die boeljonmassa dan op 37° C. met 'n normale oplossing natriumhidroksiede geneutraliseer. Die mengsel word dan 'n halfuur lank gekook of gestoom om die fosfate te laat neerslaan wat, terwyl die boeljon warm is, deur filtrasie verwyder word. Daarna word die boeljon op 7.6 pH gebring deur byvoeging van normale hidrokloorsuur met gebruikmaking van fenolrooi vir vergelyking. Die alkali en suur moet langsaam bygevoeg word terwyl die oplossing goed geskud word. Die boeljon word dan in sy massa gesteriliseer, òf in 'n outoklaaf, en dan een keer vir 20 minute onder een-atmosfeerdruk, òf deur dit 20 minute lank op elk van drie agtereenvolgende dae te stoom.

Daarna word dit deur filtreerpapier gefiltreer en in hoeveelhede van 5 ml. oorgegiet in die 5 dm. × ¾ dm. se boeljonbuisies van harde glas wat vooraf skoongemaak, met proppe voorsien en gesteriliseer is. Die buisies met die medium word dan gesteriliseer, òf tien minute lank in 'n outoklaaf teen een-atmosfeerdruk, òf deur dit 20 minute lank op elk van drie agtereenvolgende dae te stoom. Die uiteindelike reaksie van die medium behoort dan tussen pH 7.3 en pH 7.5 te lê.

As dit een keer gesteriliseer is, hou die boeljon-massa vir 'n onbepaalde tyd goed. Wanneer dit in die boeljonbuise is, kan verdamping maklik deur die proppe geskied as die buisie 'n lang tyd voor gebruik gehou word. Verdere hersterilisasie in massa of in buise is nie veroorloof nie.

Organisme.

Die organisme wat gebruik word is die *Bacillus typhosis* waarvan 'n geskikte kultuur verkry moet word van:—

Die Kurator,
Nasionale Versameling van Kultuursoorte,
Lister Instituut,
Chelsea Gardens, Londen, S.W. 1.

Die doel waarvoor die kultuur nodig is, moet vermeld word.

Daar moet beklemtoon word dat die gebruik van 'n standaardsoort noodsaaklik is.

Slight variations from the dimensions indicated in the figure are permissible so long as the capacity of the bottle (approximately 30 ml.) remains the same and the top fits loosely over it.

Broth Tubes.

About two dozen 5 in. × ¾ in. hard glass test tubes.

Measuring Cylinders.

One stoppered 1 litre cylinder graduated to 10 ml.

One stoppered 500 ml. cylinder graduated to 10 ml., and having an external diameter of not less than 48 m.m. and not greater than 53 m.m. and a capacity above the graduated portion of not less than 70 ml. and not greater than 120 ml.

Five stoppered 100 ml. cylinders graduated to 1 ml.

All apparatus must be scrupulously clean and sterile immediately before use.

REAGENTS.

Broth.

A standard Rideal-Walker broth, prepared as follows: Twenty grm. of Lab. Lemco, 20 grm. of peptone (Allen and Hanbury's Eupeptone), and 10 grm. of sodium chloride are dissolved in 1.000 ml. of distilled water. The solution is boiled for 30 minutes, cooled, and made up to 1,000 ml. with freshly boiled distilled water. Twenty-five ml. of the broth is then titrated at 37° C. with N/10 sodium hydroxide solution, using 0.1 ml. of 0.5 per cent phenolphthalein solution as indicator.

By calculation from this titration the bulk of the broth is then neutralised at 37° C. with normal sodium hydroxide solution. The mixture is brought to the boil or steamed for half-an-hour to bring down phosphates, which are removed by filtration whilst the broth is hot. The broth is then adjusted to a pH value of 7.6 by the addition of normal hydrochloric acid, using a comparator with phenol red. The alkali and the acid, should be added slowly and with vigorous shaking. The broth is then sterilised in bulk, either by autoclaving once for 20 minutes at one atmosphere pressure, or by steaming for 20 minutes on each of three successive days. It is then filtered through filter paper, and placed in quantities of 5 ml. in the 5 in. × ¾ in. hard glass broth tubes, which have previously been cleaned, plugged and sterilised. The tubes of media are then sterilised either by autoclaving for 10 minutes at one atmosphere pressure, or by steaming for 20 minutes on three successive days. The final reaction of the medium should lie between pH 7.3 and pH 7.5

When once sterilised, the broth keeps indefinitely in bulk. When in the broth tubes, evaporation is liable to take place through the plugs if the tubes are kept for a long period before use.

Further resterilisation in bulk or in tubes is not permissible.

Organism.

The organism used is *Bacillus Typhosis*, of which a suitable culture shall be obtained from:—

The Curator,
National Collection of Type Cultures,
Lister Institute,
Chelsea Gardens, London, S.W. 1.

The purpose for which the culture is required shall be specified.

The extreme importance of using the standard strain is emphasised.

Vir die doel van die toets word 'n klein gedeelte van die kultuur in 'n buis met Rideal-Walker se boeljon geplaas 'n vier-en-twintig uur lank op 37° C. uitgebroei. 'n Standaardlisvol word dan na 'n ander buis oorgeplaas wat dan op sy beurt, soos tevore, uitgebroei word. Dit word minstens drie agtereenvolgende geslagte herhaal in boeljon, voordat die toets uitgevoer word. Die maak van sub-kulture mag hoogstens veertien dae in beslag neem. Dit is gerieflik om elke week met 'n nuwe reeks uit idio agar te begin. (*)

Dit is raadsaam om elke maand 'n nuwe kultuur te kry en dit op hierdie manier in boeljon aan die gang te sit. As dit onpraktries is, moet daar seker gemaak word dat die organisme soos hieronder uiteengesit, aan die vereistes van die toets voldoen, binne die perke van die gespesifiseerde oplossing van karbolsuur.

Wanneer 'n toets uitgevoer moet word, word die prop van die boeljonkultuurbuis vervang deur dié van die drupperpipet, die punt van hierdie pipet moet onder die oppervlakte van die kultuur wees, wat deeglik gemeng en 'n halfuur lank op 17—18° C. vir besinking gelaat moet word, voordat dit gebruik word.

Kulture wat tekens van kloutvorming toon, moet weggegooi word.

Standaard-Fenol (Karbolsuur).

Suiwer fenol met 'n kristalliseerpunt van minstens 40.5° C. moet gebruik word. 'n Vyf-persent se voorraadoplossing in steriele gedistilleerde water (bevattende 5 grm. suiwer fenol op elke 100 ml. van die oplossing) word berei en gebruik as kontrole-verdunnings, wat in die volgende verhoudings moet wees:—

1 grm. suiwer fenol vir elke 95 ml. van die oplossing.
1 grm. suiwer fenol vir elke 100 ml. van die oplossing.
1 grm. suiwer fenol vir elke 105 ml. van die oplossing.
1 grm. suiwer fenol vir elke 110 ml. van die oplossing.
1 grm. suiwer fenol vir elke 115 ml. van die oplossing.

Hierdie verdunnings mag nie langer as 'n week gehou word nie.

Metode.

Die mouster van die ontsmettingsmiddel wat getoets moet word, moet deeglik gemeng word voordat enige gedeelte daarvan vir toetsing onttrek word. Dit kan desnoods in 'n droë houer van voldoende grootte vir die doel geplaas word. Die gedeelte vir die toets moet uit die middel van die monster geneem word. Die toetsgedeelte van 5 ml. moet soos hierbo geneem word deur 'n 5-ml. se pipet tot bokant die merk te vul, aan die buitekant met steriele watte skoon af te vee, en die inhoud tot op die merk te laat sak. Daarna word die inhoud gegiet in 'n 500-ml. maatsilinder wat vooraf tot ongeveer op die 480-ml. merk met steriele gedistilleerde water op 'n temperatuur van tussen 17° en 18° C. gevul is, met die punt van die pipet onder die oppervlakte van die water. Die pipet moet drie keer, of meer keer waar die vlocistof taai is, uitgespoel word deur herhaalde opsuiging van die helder gedeelte van die vlocistof. Die geheel word dan tot op 500 ml. gevul met steriele gedistilleerde water, die prop word op die silinder gesit, en die inhoud word deeglik gemeng deur dit vyftig keer met 'n kurktrekkerbeweging om te keer.

Geskikte toetsverdunnings word dan onmiddellik van hierdie voorraadoplossing gemaak, waarby steriele gedistilleerde water gebruik word (sien aanhangsel A).

By soliede bestanddele wat met water vermeng baar is, moet die voorraad-oplossing volgens gewig berei word.

Vyf milliliter van die vier gekose verdunnings moet in elk van vier van die geënte, steriele toedieningsbuise of -flesse van 5 dm. × ¾ dm. geplaas word, met die swakste oplossing eerste. (As die ko-effisiënt totaal onbekend is, is dit noodsaaklik om een of meer reuseertoetse met wyd-verskillende verdunnings uit te voer.) Hierdie toedieningsbuise moet dan in 'n rak geplaas word met 'n waterbad wat teen 'n konstante temperatuur van tussen

(*) As dit op 'n besondere dag onmoontlik is om sub-kulture te maak, kan 'n kultuur van 48 uur vir latere sub-kulture gebruik word, mits gedurende die tydperk van 48 uur die kultuur in die broeikas gehou is, maar in sulke gevalle moet 'n verdere subkulturproses van 24 uur uitgevoer word, voordat die toets gemaak word.

For the purpose of a test, a little of the growth is placed in a tube of the Rideal-Walker broth and incubated for 24 hours at 37° C. A standard loopful is then transferred to a second tube, which is incubated as before. This is done for at least three successive generations in broth before a test is carried out. Sub-culturing must be limited to fourteen days. It is convenient to start a fresh series from the agar each week. (*)

It is advisable that a fresh culture be obtained each month and started in this way in broth. If this is impracticable, care must be taken to ensure that the organism satisfied the requirements of the test, as stated below, within the limits of the specified carbolic acid dilutions.

When a test is to be carried out, the plug of the broth culture tube is replaced by the plug of the dropping pipette; the top of this pipette should be below the surface of the culture, which should be mixed thoroughly and allowed to settle for half-an-hour at 17—18° C. before use.

Cultures showing signs of clumping must be discarded.

Standard Phenol (Carbolic Acid).

Pure phenol having a crystallising point of not less than 40.5° C. must be used. A 5 per cent stock solution in sterile distilled water (containing 5 grm. of pure phenol in each 100 ml. of solution) is prepared and is used for making the control dilutions, which are to be in the following proportions:—

1 grm. of pure phenol in each 95 ml. of solution made.
1 grm. of pure phenol in each 100 ml. of solution made.
1 grm. of pure phenol in each 105 ml. of solution made.
1 grm. of pure phenol in each 110 ml. of solution made.
1 grm. of pure phenol in each 115 ml. of solution made.

These dilutions shall not be kept for more than a week.

Method.

The sample of disinfectant to be tested shall be well mixed immediately before any portion is withdrawn for testing, if necessary transferring it to a dry vessel of sufficient size for the purpose. The test portion shall be withdrawn from the middle of the sample.

The test portion of 5 ml. shall be taken as above, by means of a 5 ml. capacity pipette, which is filled to above the mark, wiped clean outside with sterile cotton wool and run down to the mark. The contents shall then be allowed to discharge into the 500 ml. measuring cylinder, previously filled to about the 480 ml. mark with sterile distilled water at a temperature between 17° and 18° C. with the nozzle of the pipette below the surface of the water. The pipette shall be rinsed out three times, or more in the case of viscous fluids, by drawing up and returning from the clear portion of the fluid. The whole shall then be made up to 500 ml. with sterile distilled water, the cylinder stoppered, and the contents thoroughly mixed by inverting with a corkscrew motion fifty times.

Suitable test dilution shall then be immediately prepared from this stock solution, using sterile distilled water (see Appendix A).

In the case of solid substances miscible with water, the stock solution shall be prepared by weight.

Five millilitres of the four dilutions chosen shall be placed in each of four of the plugged sterile 5 in. × ¾ in. medication tubes or bottles, starting with the weakest solution. (When the co-efficient is quite unknown, it is necessary to perform one or more ranging tests with broadly separated dilutions.) These medication tubes shall then be placed in a rack (provided with a water bath maintained

(*) In cases where, on a particular day, sub-culturing would be impossible, a 48 hour culture may be used for subsequent sub-culturing, provided that during the 48-hour period the culture has been kept in the incubator, but in such circumstances a further 24-hour sub-culturing must be carried out before a test is performed.

17° en 18° C. gehou word, met die sterkste ontsmettingstof aan die linkerkant. Die vyfde toedieningsbuis met 5 ml. van die besondere karbolsuurkontrole moet aan die regterkant geplaas word. 'n Afsonderlike pipet moet gebruik word om die 5 ml. oplossing van karbolsuur op te neem.

Beginnende op 'n nulpunt-tydstip moet 0.2 ml. van die kultuur van die besondere pipet by die linkerkantse toedieningsbuis gevoeg word, wat dan geskud moet word. Dertig sekondes na hierdie byvoeging moet die volgende buis aan die regterkant op dieselfde manier 'n toediening van 0.2 ml. van die kultuur kry, en so moet elke daaropvolgende buis vervolgens met tussenposes van 30 sekondes 'n toediening van 0.2 ml. van die kultuur kry, totdat al die kontrole-karbolsuur uiteindelik toegedien is. Dertig sekondes na die laaste toediening (d.w.s. 2½ minute na die nulpunt-tydstip) word 'n lisvol van die deeglik geskudde inhoud van die buise aan die uiterste linkerkant onttrek en in 'n buis (wat tevore „1" gemerk is) met 5 ml. van die Rideal-Walker-boeljon geplaas. Dertig sekondes na die onttrekking van hierdie lisvol word dieselfde proses met die tweede toedieningsbuis herhaal waar die lisvol na die boeljonbuis gemerk „2" oorgebring word. Hierdie prosedure word met tussenposes van 30 sekondes herhaal met elk van die toedieningsbuise, volgorddik van links na regs, totdat vier stelle van die kultuur gemaak is; dit wil sê onderskeidelik na 2½, 5, 7½ en 10 minute na blootstelling. Die buise moet onmiddellik na toediening geskud word. By elke onttrekking moet daar gesorg word dat die lis in loodregte rigting uit die vloeistof gehaal word met sy vlak in 'n horisontale posisie.

Elke keer na gebruik moet die lis in 'n vlam gesteriliseer word, en daar moet gesorg word dat die lis koud is voordat hy weer gebruik word.

Hierdie twintig buise moet dan minstens 48 uur en uiterlik 72 uur lank op 37° C. broei, wanneer die buise wat *Bacillus typhosus* bevat herken kan word aan die melkagtigheid van die boeljon.

Berekening van Koëffisiënt.

Die Rideal-Walker-koëffisiënt moet verkry word deur daardie verdunning van die ontsmettingsmiddel wat in 2½ en 5 minute tekens van lewe toon, maar nie daarna nie, te verdeel deur daardie verdunning van karbolsuur (1 : 95, 1 : 100, 1 : 105, 1 : 110 of 1 : 115) wat in 2½ en 5 minute tekens van lewe toon, maar nie daarna nie.

Gemaksbalwe kan 'n plusteken gebruik word om 'n buis aan te dui wat lewenstekens van *Bacillus typhoses* toon en 'n minusteken vir 'n buis wat geen lewe of geen *Bacillus typhosus* toon nie.

Waar daar geen voorafgaande toetse uitgevoer is nie en die nodige sterkte van die karbolsuur dus heeltemaal onbekend is, is dit noodsaaklik om 'n afsonderlike toets met net die vyf verdunnings van karbolsuur uit te voer ten einde die kontrole-verdunning van karbolsuur te verkry wat aan bogenoemde vereistes voldoen. Wanneer 'n aantal toetse *gelyktydig* uitgevoer moet word, kan daar egter 'n verskillende verdunning van karbolsuur vir elke toets gebruik word, en daardeur word 'n afsonderlike toets om die kontrole-verdunning van karbolsuur te verkry, onnodig.

Voorbeeld.

Die onderstaande tabel gee 'n tipiese stel uitslae aan:—

Monster van Ontsmettingsmiddel	Verdunning	Tydkultuur is aan werking van Ontsmettingsmiddel onderwerp vir minute			
		2½	5	7½	10
A	1 : 1000	—	—	—	—
A	1 : 1100	+	—	—	—
A	1 : 1200	+	+	—	—
A	1 : 1300	+	+	+	—
Karbolsuur	1 : 100	+	+	—	—

Rideal-Walker-koëffisiënt = 1200/100 = 12.0.

In aanhangsel A is daar 'n tabel wat die Rideal-Walker koëffisiënt aantoon vir 'n reeks verdunnings van ontsmettingsmiddels van 1 : 100 tot 1 : 2500.

at a constant temperature, which shall lie between 17° and 18° C.) with the strongest disinfectant on the left. The fifth medication tube, containing 5 ml. of the particular carbolic acid control, shall be placed on the right. A separate pipette must be used for taking the 5 ml. of carbolic acid solution.

Starting at zero time, 0.2 ml. of the culture shall be added from the special pipette to the left hand medication tube, which shall then be shaken. Thirty seconds after that addition, the next tube on the right shall be inoculated with 0.2 ml. of culture in a similar manner, and so on with each successive tube, at intervals of 30 seconds, until, finally, the carbolic acid control has been inoculated. Thirty seconds after this last addition (i.e. 2½ minutes from zero), a loopful of the well-shaken contents of the tubes on the extreme left shall be withdrawn and placed in a tube, containing 5 ml. of the Rideal-Walker broth, this tube having previously been marked "1". Thirty seconds after this loopful has been withdrawn, a similar operation shall be performed on the second medication tube, the loopful being transferred to a tube of broth marked "2". The procedure shall be repeated at intervals of 30 seconds with each of the five medication tubes, working from left to right, until 4 sets of cultures have been made; i.e., at 2½, 5, 7½ and 10 minutes respectively after exposure. The tubes shall be shaken immediately after medication. In each withdrawal precautions shall be taken to ensure that the loop is removed vertically from the surface of the liquid with its plane horizontal.

The loop shall be sterilized by flaming between each operation, care being taken that the loop is cold before being again used.

These twenty tubes shall then be incubated for not less than 48 hours and not more than 72 hours at 37° C., when the tubes containing *Bacillus typhosus* will be recognised by the opalescence of the broth.

Calculation of Co-Efficient.

The Rideal-Walker co-efficient shall be obtained by dividing that dilution of the disinfectant which shows life in 2½ and 5 minutes but no life thereafter, by that dilution of carbolic acid (1 : 95, 1 : 100, 1 : 105, 1 : 110 or 1 : 115) which shows life in 2½ and 5 minutes but no life thereafter.

It is convenient to refer to a tube showing life of *Bacillus typhosus* by a + sign and a tube showing no life, or no *Bacillus typhosus* by a — sign.

When no previous tests have been carried out, so that the necessary carbolic acid strength is quite unknown it is necessary to carry out a separate test with the five carbolic acid dilutions only, in order to obtain the control dilution of carbolic acid which satisfies the above requirements. When a number of tests have to be carried out *at the same time*, however, a different carbolic acid dilution may be used for each test, thus avoiding the necessity for a separate carbolic acid test to obtain the control dilution of carbolic acid.

Example.

A typical set of results is shown in the following table:—

Sample Disinfectant	Dilution	Time culture was exposed to action of disinfectant in minutes			
		2½	5	7½	10
A	1 : 1000	—	—	—	—
A	1 : 1100	+	—	—	—
A	1 : 1200	+	+	—	—
A	1 : 1300	+	+	+	—
Carbolic Acid	1 : 100	+	+	—	—

Rideal-Walker co-efficient = 1200/100 = 12.0.

A table is included in Appendix A showing Rideal-Walker co-efficient over the range of dilution of disinfectant from 1 : 100 to 1 : 2500.

Opmerking.—Die Rideal-Walker-toets wat hierbo aangegee word, is net van toepassing op bestanddele wat in water oplosbaar is of daarmee vermeng kan word. Dit kan egter op 'n bestanddeel wat nie in water oplosbaar of met water vermengbaar is nie, toegepas word, mits die metode waardeur die bestanddele opgelos of vermeng kan word, in besonderhede verduidelik word in die verslag oor die toets.

AANHANGSEL A.

Die voorraadoplossing van die ontsmettingsmiddel bevat 5 ml. ontsmettingsvlocistof op 500 ml. voorraadoplossing.

Vyf ml. van hierdie voorraadoplossing word met die oog op die toets verdun deur byvoeging van water om 'n totale volume te verkry soos kolom 1 van die onderstaande tabel aantoon. Die hoeveelheid oorspronklike ontsmettingsmiddel in verhouding tot die uiteindelike verdunning staan in kolom 2 van die tabel.

Kolom	Kolom	Koëffisiënt wanneer groei in verdunning van ontsmettingsmiddel gelyk is aan groei in fenol-verdunning van een deel op—				
1	2	95	100	105	110	115
125	1 : 2500	26.3	25.0	23.8	22.7	21.7
120	1 : 2400	25.3	24.0	22.9	21.8	20.9
115	1 : 2300	24.2	23.0	21.9	20.9	20.0
110	1 : 2200	23.2	22.0	21.0	20.0	19.1
105	1 : 2100	22.1	21.0	20.0	19.1	18.3
100	1 : 2000	21.1	20.0	19.0	18.2	17.4
95	1 : 1900	20.0	19.0	18.1	17.3	16.5
90	1 : 1800	18.9	18.0	17.1	16.4	15.7
85	1 : 1700	17.9	17.0	16.2	15.5	14.8
80	1 : 1600	16.8	16.0	15.2	14.5	13.9
75	1 : 1500	15.8	15.0	14.3	13.6	13.0
70	1 : 1400	14.7	14.0	13.3	12.7	12.2
65	1 : 1300	13.7	13.0	12.4	11.8	11.3
60	1 : 1200	12.6	12.0	11.4	10.9	10.4
55	1 : 1100	11.6	11.0	10.5	10.0	9.6
50	1 : 1000	10.5	10.0	9.5	9.1	8.7
45	1 : 900	9.5	9.0	8.6	8.2	7.8
40	1 : 800	8.4	8.0	7.6	7.3	7.0
35	1 : 700	7.4	7.0	6.7	6.4	6.1
30	1 : 600	6.3	6.0	5.7	5.5	5.2
25	1 : 500	5.3	5.0	4.8	4.5	4.3
20	1 : 400	4.2	4.0	3.8	3.6	3.5

Vir swakker kiemdodende middels word 20 ml. van die voorraadoplossing verdun deur die byvoeging van water tot op 'n totale volume wat in kolom 1 van die onderstaande tabel aangetoon word. Die verhouding van die oorspronklike ontsmettingsmiddel en die uiteindelike verdunning word in kolom 2 aangegee.

Kolom	Kolom	Koëffisiënt wanneer groei in verdunning van ontsmettingsmiddel gelyk is aan groei in fenol-verdunning van een deel op—				
1	2	95	100	105	110	115
70	1 : 350	3.7	3.5	3.3	3.2	3.0
60	1 : 300	3.2	3.0	2.9	2.7	2.6
50	1 : 250	2.6	2.5	2.4	2.3	2.2
40	1 : 200	2.1	2.0	1.9	1.8	1.7
30	1 : 150	1.6	1.5	1.4	1.4	1.3
20	1 : 100	1.1	1.0	—	—	—

Opmerking.—Hierdie tabelle is bedoel om die berekening van die uitslae te vergemaklik en daar moet nie beskou word dat dit beperkings lê op die verdunnings wat gebruik moet word nie. Hulle kan na wense uitgebrei word.

Note.—The Rideal-Walker test, as specified above, is applicable only to water-soluble or water miscible substances. It may be applied to a water-insoluble or water-immiscible substance, provided that the method of bringing the substance into solution or suspension is specified in detail in the report on the test.

APPENDIX A.

The stock solution of disinfectant contains 5 ml. of disinfectant fluid in 500 ml. of the stock solution.

Five ml. of this stock solution is diluted for the purpose of the test by the addition of water to make a total volume shown in column 1 of the following table. The proportion of original disinfectant to final dilution is shown in column 2 of the table.

Column	Column	Co-efficient when growths in disinfectant dilution equal to growth in phenol dilution of one part in—				
1	2	95	100	105	110	115
125	1 : 2500	26.3	25.0	23.8	22.7	21.7
120	1 : 2400	25.3	24.0	22.9	21.8	20.9
115	1 : 2300	24.2	23.0	21.9	20.9	20.0
110	1 : 2200	23.2	22.0	21.0	20.0	19.1
105	1 : 2100	22.1	21.0	20.0	19.1	18.3
100	1 : 2000	21.1	20.0	19.0	18.2	17.4
95	1 : 1900	20.0	19.0	18.1	17.3	16.5
90	1 : 1800	18.9	18.0	17.1	16.4	15.7
85	1 : 1700	17.9	17.0	16.2	15.5	14.8
80	1 : 1600	16.8	16.0	15.2	14.5	13.9
75	1 : 1500	15.8	15.0	14.3	13.6	13.0
70	1 : 1400	14.7	14.0	13.3	12.7	12.2
65	1 : 1300	13.7	13.0	12.4	11.8	11.3
60	1 : 1200	12.6	12.0	11.4	10.9	10.4
55	1 : 1100	11.6	11.0	10.5	10.0	9.6
50	1 : 1000	10.5	10.0	9.5	9.1	8.7
45	1 : 900	9.5	9.0	8.6	8.2	7.8
40	1 : 800	8.4	8.0	7.6	7.3	7.0
35	1 : 700	7.4	7.0	6.7	6.4	6.1
30	1 : 600	6.3	6.0	5.7	5.5	5.2
25	1 : 500	5.3	5.0	4.8	4.5	4.3
20	1 : 400	4.2	4.0	3.8	3.6	3.5

For weaker germicides 20 ml. of the stock solution is diluted by the addition of water to make a total volume shown in column 1 of the following table. The proportion of original disinfectant to final dilution is shown in column 2.

Column	Column	Co-efficient when growths in disinfectant dilution equal to growth in phenol dilution of one part in—				
1	2	95	100	105	110	115
70	1 : 350	3.7	3.5	3.3	3.2	3.0
60	1 : 300	3.2	3.0	2.9	2.7	2.6
50	1 : 250	2.6	2.5	2.4	2.3	2.2
40	1 : 200	2.1	2.0	1.9	1.8	1.7
30	1 : 150	1.6	1.5	1.4	1.4	1.3
20	1 : 100	1.1	1.0	—	—	—

Note.—These tables are intended to facilitate the calculation of the results and should not be regarded as imposing any limits on the dilutions to be used. They may be extended as desired.

BYLAE B.

SUIDWES-AFRIKA.

Ordonnansie op Voedings-, Genees- en Ontsmettingsmiddels 1952 (Ordonnansie 35 van 1952).

Sertifikaat van Patoloog ten Opsigte van die Ontsmettingskrag of -Doeltreffendheid van 'n Vloeibare Kiemdodende Middel.

Aan die Sekretaris van S.W.A.,
Regeringsgebou,
Windhoek.

Ek, ..., 'n patoloog, behoorlik aangestel ingevolge die Ordonnansie op Voedings-, Genees- en Ontsmettingsmiddels 1952 (Ordonnansie 36 van 1952), getuig hierby dat ek op die ..... dag van ..... 19..... van ..... van ..... 'n monster kiemdodende vloeistof ontvang het wat volgens sy verklaring ..... is, dat die monster in 'n onoopgemaakte pakket was met die Inspekteursnommer ..... daarop en die Inspekteursseël daarop gestempel (1) .....

Die seël was nog heel met die etiket wat hierby gaan, dat die monster volgens die Rideal-Walker-metode wat die vermelde Ordonnansie voorskryf, ondersoek is, en ek verklaar dat die monster 'n karbolsuur-koëffisiënt het van (2) ..... wat volgens die vermelde metode vasgestel is.

Plek .....
Datum ..... 19.....

Onderteken .....
Patoloog.

(1) As die seël genommer is, skryf die nommer in; so nie beskryf die seël.
(2) Gee die uitslag met woorde weer en herhaal dit met syfers in die hokkie.

Hierdie sertifikaat moet in drievoud ingedien word.

BYLAE C.

Ordonnansie op Voedings-, Genees- en Ontsmettingsmiddels 1952 (Ordonnansie 36 van 1952).

Aansoekvorm T.O.D. Algemene Waarborg en Registrasie-Sertifikaat.

Moet in tweevoud ingedien word.

Aan die Sekretaris van S.W.A.,
Regeringsgebou,
Windhoek.

Hierby doen ek ingevolge die bovermelde Ordonnansie aansoek om die registrasie van 'n „Algemene Waarborg" ten opsigte van die ondervermelde artikel:—

Naam en algemene aard van artikel .....

Naam en adres van produsent of fabrikant .....

Spesifikasies van die artikel word hierby aangeheg met besonderhede oor (a) die plek van produksie of vervaardiging, (b) die aard en bron van die bestanddele, (c) manier of wyse van produksie of vervaardiging, (d) samestelling, (e) verpakking, en (f) opskrifte.

In 'n afsonderlike omslag stuur ek aan u 'n monster van die artikel soos dit ter verkoop verpak en geëtiketteer word. Hierby sluit ek 'n tjek groot £5.5.0 in ter bestryding van die registrasiegeld wat die regulasie voorskryf.

Naamtekening .....

Plek .....
Datum ..... 19.....

ANNEXURE B.

SOUTH WEST AFRICA.

Food, Drugs and Disinfectants Ordinance, No. 36 of 1952.

Certificate of Pathologist in Respect of the Germicidal Power or Efficacy of a Liquid Germicide.

To the Secretary for South West Africa,
Government Buildings,
Windhoek.

I, ..., being a duly appointed pathologist under the Food, Drugs and Disinfectants Ordinance, No. 36 of 1952, hereby certify than on the ..... day of ..... 19....., I received from ..... of ..... a sample of liquid germicide stated by him to be of ..... that the samplo was contained in an intact package, bearing the Inspector's number ..... and with the Inspector's seal impressed (1) .....

which seal was intact and with the label attached hereto, that the sample has been examined by the Rideal-Walker method prescribed by the said Ordinance, and I declare that the sample has a carbolic acid co-efficient, as ascertained by that method of (2) .....

Place .....
Date ..... 19.....

Signed .....
Pathologist.

(1) If seal is numbered, insert number; if not describe seal.
(2) Result to be written in words followed by the figures in the space enclosed.

This Certificate should be furnished in Triplicate.

ANNEXURE C.

Food, Drugs and Disinfectants Ordinance, No. 36 of 1952.

Form of Application for General Warranty and Certificate of Registration.

To be submitted in duplicate.

To the Secretary for South West Africa,
Government Buildings,
Windhoek.

I hereby apply for registration of a "General Warranty" under the abovementioned Ordinance in respect of the following articles:—

Name and general nature of article .....

Name and address of producer or manufacturer .....

Specifications of the article are annexed hereto, giving particulars as to (a) place of production or manufacture, (b) nature and source of ingredients, (c) mode of method of production of manufacture, (d) composition. (e) packing, and (f) labelling.

I also transmit (under separate cover) a sample of the article, packed and labelled as for sale, and enclose cheque for £5.5.0, being the registration fee prescribed by the regulations.

Signed .....

Place .....
Date ..... 19.....

Registrasiesertifikaat.

Ek getuig hierby dat monsters van die bovermelde artikel en etiket ondersoek is en dat die vereistes van die Ordonnansie en regulations in verband daarmee nagekom is.

Die verkoop, met „Algemene Waarborg" verstrek deur ..... van .....

van artikels met dieselfde samestelling en etiket as die ingelewerde monster, word hierby ingevolge sub-artikel (3) (a) van artikel *agt-en-twintig* van die Ordonnansie, en onderhewig aan die bepalings van die Ordonnansie en die regulasies, goedgekeur.

'n Afskrif van so 'n Waarborg waaraan die volnommer ..... gegee is, is behoorlik in hierdie kantoor geregistreer.

.....
Sekretaris van Suidwes-Afrika.

Regeringsgebou,
Windhoek.

Datum ..... 19.....

Let Wel.—Hierdie sertifikaat is van krag tot op die eersvolgende 31 Maart na die datum van uitreiking, maar kan verleng word vir tydperke van een jaar teen 21s. per vernuwing, soos die regulasies bepaal. Dit kan egter te enige tyd ingetrek en gerojeer word as die artikel wat verkoop word na bevinding nie meer met die bovermelde spesifikasie ooreenkom nie, of nie voldoen aan die bepalings van die Ordonnansie of die regulasies nie.

Certificate of Registration.

I certify that samples of the above-mentioned article and label have been examined and found to be in accordance with the requirements of the Ordinance and regulations.

The sale of the article, having the same composition and labelling as the sample submitted, under a "General Warranty" given by .....
of .....
under sub-section (3) (a) of section *twenty-eight* of the Ordinance and subject to the provisions of the Ordinance and regulations, is hereby approved.

A copy of such Warranty, to which serial No. ..... has been assigned has been duly registered in this office.

.....
Secretary for South West Africa.

Government Buildings,
Windhoek.

Date ..... 19.....

N.B.—This certificate shall be of force and effect up to the 31st March following the date of issue, but may be extended for further periods of one year, at a fee of 21s. per renewal, as provided in the regulations. It may, however, be withdrawn and cancelled at any time if it is found that the article as sold is not in accordance with the above specifications or with any provision of the Ordinance or regulations.

BYLAE D.

SUIDWES-AFRIKA.

Ordonnansie op Voedings-, Genees- en Ontsmettingsmiddels 1952 (Ordonnansie 36 van 1952).

Volgnommer wat Inspekteur aan monster toegeken het .....

Monster se laboratoriumnommer .....

Analis se Sertifikaat.

Aan die (1) .....
.....
.....

Ek, ... 'n analis wat behoorlik ingevolge die Ordonnansie op Voedings-, Genees- en Ontsmettingsmiddels 1952 (Ordonnansie 36 van 1952) aangestel is, getuig hierby dat ek op die ..... dag van ..... 19.... van .....
van ..... 'n monster ontvang het, wat volgens sy verklaring ..... is;
dat die monster in 'n onoopgemaakte pakket was met die Inspekteursnommer ..... daarop en die Inspekteurseël (2) ..... daarop gestempel. Die seël was nog heel met die etiket daarop wat hierby gaan, of waarvan ek hierby 'n gesertifiseerde afskrik insluit (3); en dat ek die vermelde monster ontleed het, en dat die uitslag van my ontleding soos volg is: .....
.....
My mening omtrent die monster is dat dit .....
.....
.....

Handtekening .....
Analis.

Plek .....
Datum ..... 19.....

(1) Hierdie verslag moet gerig word aan—
  (a) Die Sekretaris van Suidwes-Afrika,
    Regeringsgebou,
    Windhoek, S.W.A.; of
  (b) waar dit gaan oor 'n monster ingestuur deur 'n plaaslike bestuur wat kragtens sub-artikel (3) van artikel *twee* van die Ordonnansie daartoe gemagtig is, aan die Mediese Gesondheidsbeampte van daardie plaaslike bestuur.

(2) As die seël 'n nommer het, skryf die nommer in; so nie, beskryf die seël.

(3) D.W.S. die etiket waarmee die artikel verkoop is. Skrap hierdie woorde as daar geen etiket of afskrif van 'n etiket ingesluit word nie.

Hierdie sertifikaat moet in tweevoud ingedien word.

ANNEXURE D.

SOUTH WEST AFRICA.

Food, Drugs and Disinfectants Ordinance. No. 36 of 1952.

Inspector's Serial No. of Sample ..... Laboratory No. of Sample .....

Certificate of Analyst.

To the (1) .....
.....
.....

I, ... being a duly appointed Analyst under the Food, Drugs and Disinfectants Ordinance, No. 16 of 1952, hereby certify that on the ..... day of ....., 19....., I received from ..... of .....
a sample stated by him to be of .....: that the sample was contained in an intact package, bearing the Inspector's number ..... and with the Inspector's seal impressed (2) .....
which seal was intact, and with the label or certified copy of the label attached hereto (3); and that I have analysed the said sample and I declare that the results of my analysis are as follows:—
.....
I am of the opinion that the sample is .....
.....

Signed .....
Analyst.

Place .....
Date ..... 19.....

(1) This report should be addressed to—
  (a) The Secretary for South West Africa.
    Government Buildings,
    Windhoek, S.W.A., or
  (b) In the case of a sample submitted by a Local Authority authorised under section *two* (3) of the Ordinance, to the Medical Officer of Health of that Local Authority.

(2) If seal is numbered, insert number: if not describe seal.

(3) This refers to the label under which the article was sold. Strike out these words if no label (original or certified copy) is attached.

This Certificate should be furnished in duplicate.

John Meinert (Pty) Ltd., Windhoek