



Republic of Namibia
Annotated Statutes

REGULATIONS

REGULATIONS SURVIVING IN TERMS OF

**Foodstuffs, Cosmetics and Disinfectants
Ordinance 18 of 1979**
section 28(2)

**Regulations relating to the Standards
of Food, Drugs and Disinfectants**

Government Notice 195 of 1968

[\(OG 2949\)](#)

came into force on date of publication: 10 December 1968

These regulations were originally made in terms of sections 13 and 42 of the Food, Drugs and Disinfectants Ordinance 36 of 1952, which was repealed by the Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979. Pursuant to section 28(2) of the Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979, the regulations are deemed to have been made under that Act.

as amended by

Government Notice 123 of 1994 [\(GG 883\)](#)

came into force on date of publication: 15 July 1994

ARRANGEMENT OF REGULATIONS

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[In the text below, the heading of this regulation is **“Fruit Juices, Diluted Fruit Juices, Sweetened Diluted Fruit Juices, Concentrated Fruit Juices, Fruit Purees and Fruit Nectars”**. The additional items appear as subheadings within the regulation.]
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“Dutch Medicines” appears as a subheading within the regulation.]
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[The word **“Toxins”** is misspelt here in the *Official Gazette*, as reproduced above, but it appears correctly in the heading in the text below.]
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ANNEXURE C: Method of determining the germicidal power of efficacy of liquid disinfectants of the group known as quaternary ammonium compounds

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General

1. In these regulations, unless inconsistent with the context or otherwise specified -
 - (a) words and expressions defined in section 44 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 measurement as follows: -

Example.

Referred to in these
Regulations as:

48 points	CREAM	Type A.
30 points	COCOA	Type B.
24 points	COFFEE	Type C.
18 points	CRYSTALLIZED	Type D.
12 points	PRESERVATIVE	Type E.
10 points	UNSWEETENED	Type F.
8 points	MARMELADE	Type G.
6 points	CONFECTIONERY	Type H.

Labelling

2. (1) Subject to the provisions of section 9 of the ordinance every package containing any food or drug or other article gazetted in terms of section 36 of the ordinance, which is intended for sale, other than the articles exempted under subregulation (7) hereof, shall bear a label stating the following particulars: -

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- (a) The name or “trade name” of the article 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 proportions 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 any such drug or article is prepared or manufactured in accordance with an alternative formula specified in the British Pharmacopoeia, 1953 Edition, and the addenda thereto or in the British Pharmaceutical Codex, 1949 Edition, and the supplements thereto, the fact that an alternative formula has been used, shall be declared;
- (e) if any such food or drug or article is imported into or consigned to any place within South West Africa, it shall bear a label stating any particulars specifically required by the ordinance or regulations in either of the two official languages of the Territory except as regards information which in terms of the regulations is required to be printed in both official languages.

[The phrases “two official languages” and “both official languages” refer to the period before independence when English and Afrikaans were both official languages of “South West Africa”. The only official language of Namibia is English (Namibian Constitution, Art 3(1)).]

(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 six points face measurement (type H in regulation 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 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 section 28(3)(a) 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 “vitaminized” or “vitamin-fortified” or any word or words which might be construed as indicating that any vitamin(s) 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 gramme or c.c. of such vitamin or vitamins is stated thereon in the same type face

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measurement as the word “vitaminized” or “vitamin-fortified” or such other 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 sale stating the name and nature of the contents and other particulars as prescribed by the ordinance or regulations.

(7) The following articles of food shall be exempted 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 by 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, meat or minced meat.

Prohibition of Unwholesome or 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 mentioned in the first column of the following table shall contain arsenic (As), copper (Cu), lead (Pb), tin (Sn) or zinc (Zn) in a proportion exceeding the number of parts per million as specified therein: Provided that where chemicals used in foodstuffs are subject to limits laid down in the British Pharmacopoeia or British Pharmaceutical Codex, these shall apply notwithstanding any other limit laid down.

[The word “Pharmacopoeia” is misspelt in the *Official Gazette*, as reproduced above.]

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ARTICLE OF FOODSTUFFS	PARTS PER MILLION				
	Arsenic As.	Copper Cu.	Lead Pb.	Tin Sn.	Zinc Zn.
Alcoholic cordials, liqueurs and liquors not otherwise specified	1.0	20.0	1.0	250.0	50.0
Beer, including ale and stout	1.0	7.0	1.0	250.0	50.0
Aerated or mineral waters	0.2	5.0	0.2	250.0	5.0
Cider	1.0	7.0	1.0	250.0	5.0
Colouring matter used in foodstuffs, other than caramel on a dry basis	1.0	20.0	20.0	250.0	50.0
Concentrated fruit juices, sweetened, concentrated juices and fruit nectars or fruit purees	1.0	25.0	1.0	250.0	25.0
Non-aerated fruit-flavoured beverages or drinks	0.2	5.0	1.0	250.0	5.0
Dextrose monohydrate and anhydrous dextrose	1.0	20.0	2.0	250.0	50.0
Fats	1.0	20.0	1.0	250.0	50.0
Frozen confectionery	1.0	20.0	1.0	250.0	50.0
Fruit juices, sweetened fruit juices, diluted fruit juices as well as vegetable juices.	0.5	20.0	1.0	250.0	25.0
Fruit syrups, cordials, crushes and squashes	1.0	25.0	1.0	250.0	25.0
Gelatin (edible)	3.5*	30.0	10.0	250.0	100.0
Glucose (liquid)	1.0	20.0	5.0	250.0	50.0
Ice-cream and sherbets	1.0	20.0	1.0	250.0	50.0
Oils (edible)	1.0	20.0	0.5	250.0	50.0
Pectin (solid)	5.0	300.0	50.0	250.0	50.0
Pectin (liquid)	2.0	30.0	10.0	250.0	50.0
Spices and dried herbs	5.0	30.0	10.0	250.0	50.0
Spirituous liquors (brandy, gin, rum, whisky, etc.)	1.0	20.0	0.5	250.0	50.0
Sugar (refined)	1.0	20.0	1.0	250.0	50.0
Sugar (unrefined, molasses)	1.0	20.0	5.0	250.0	50.0
Tomato sauce and puree (on a dry basis)	1.0	100.0	5.0	250.0	50.0
Wines	1.0	7.0	1.0	250.0	50.0
Other Foodstuffs	1.0	20.0	5.0	250.0	50.0

* Expressed as As_2O_3

NOTE - 1 part per million As is approximately equal to 1.3 parts per million As_2O_3 .

Prohibition of Articles, Devices or Appliances used for Purposes of Adulteration

4. No person shall import, manufacture, keep, advertise, 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.

Preservatives in Food

5. (1) "Preservative" means any substance which inhibits, retards or arrests fermentation, acidification or other decomposition of food but does not include preservatives such as common salt (sodium chloride), sugar (sucrose), lactic acid, vinegar, alcohol or potable spirits,

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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; the preservatives may also be used in the form of their sodium or potassium salts and the results shall be expressed in terms of sulphur dioxide (SO₂), of benzoic acid (C₆H₅COOH) and of sorbic acid (CH₃ - CH = CH - CH = CH = COOH): -

Food	Preservative	Quantity Permitted (parts per million)
Sausages, sausage meat and manufactured meat products with the exception of canned meat products.....	Sulphur dioxide or benzoic acid	450 770
Fresh fish	Benzoic acid	100
Smoked and dried fish	Benzoic acid or sorbic acid	200 1,000
Fish pastes	Benzoic acid	500
Fish roe and spawn which has been cooked, cured and/or smoked	Benzoic acid	770
Fresh fruit and fresh fruit pulp.....	Sulphur dioxide or benzoic acid or sorbic acid	1,500 600 600
Dried fruits, including raisins, sultanas and prunes	Sulphur dioxide or sorbic acid	2,000 600
Jam, marmalade, fruit jelly and similar articles	Sulphur dioxide or sorbic acid or benzoic acid	40 400 400
Crystallised, glaze or cured fruit and candied peel	Sulphur dioxide	100
Unfermented grape juice, non-alcoholic wines and fruit juices ready to drink	Sulphur dioxide or benzoic acid or sorbic acid or sulphur dioxide plus sorbic acid	450 600 600 200 600
Fruit syrups, cordials and fruit squashes requiring only dilution with water	Sulphur dioxide or benzoic acid or sorbic acid or sulphur dioxide plus sorbic acid	450 600 600 200 600
Concentrated fruit squash and fruit syrup basis, requiring the addition of sugar and water, after the prescribed dilution to a fruit syrup, cordial or fruit squash	Sulphur dioxide or benzoic acid or sorbic acid or sulphur dioxide plus sorbic acid	450 600 600 200 600

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Sweetened aerated or mineral waters, including carbonated fruit squashes and fruit juices, containing less than 5 per cent of fruit juice	Sulphur dioxide	70
	or benzoic acid	120
	or sorbic acid	120
Carbonated fruit squashes and fruit juices containing not less than 5 per cent of fruit juice	Sulphur dioxide	120
	or benzoic acid	150
	or sorbic acid	150
Pickles, sauces and chutneys, coffee extract	Sulphur dioxide	450
	or benzoic acid	600
	or sorbic acid	600
	or sulphur dioxide	200
	plus sorbic acid	600
Sugar, including cane syrup and solid glucose	Sulphur dioxide	70
Corn syrup (liquid glucose)	Sulphur dioxide	450
Cornflour (maize starch) or other prepared starches	Sulphur dioxide	100
Edible gelatin	Sulphur dioxide	1,000
Beverage concentrates, prepared from wheat and other cereals	Benzoic acid	600
Sacramental wine, prepared from unfermented grape juice	Benzoic acid	2,750
Cheese preparations and cheese spreads	Benzoic acid	600
	or sorbic acid	600
Dehydrated vegetables	Sulphur dioxide	2,000

NOTE. - 150 parts per million is approximately equal to one grain per pound or 1¼ grains per pint.

(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) Lecithin;
- (d) Citric acid, tartaric acid and ascorbic acid;
- (e) 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 (e) (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.
- (g) Butylated hydroxytoluene (B.H.T.) (not exceeding 0.02 per cent) with or without gallates as in (e) (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. Butylated hydroxytoluene (B.H.T.) may be used in combination with butylated hydroxyanisole (B.H.A.) provided the total amount of the combination does not exceed 0.02 per cent.

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(4) Except where permitted by regulation, no article in which a preservative is permitted shall contain more than one preservative unless it has been prepared from two or more ingredients in which different preservations 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 ingredient 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 clause (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 31, and the preservative itself shall conform to the requirements of subregulation (2) of regulation 3.

(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 or regulations.

Colouring, Flavouring, Thickening and Artificial Sweetening Substances in Food

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

[The word "antimony" is misspelt in the *Official Gazette*, as reproduced above.]

(2) Save as is otherwise provided in the ordinance and these regulations, no person shall sell as suitable for colouring food, and no person shall use for colouring food any substance, except the undermentioned: Provided that -

- (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;

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- (b) caramel;
- (c) chlorophyll;
- (d) anatto;

[The word "annatto" is misspelt in the *Official Gazette*, as reproduced above.]

- (e) saffron;
- (f) all harmless vegetable colouring substances whether prepared from natural substances or whether synthesized: Provided that the latter shall be identical in all respects to their natural equivalents; and

Note - The purpose of regulation 6(2)(ii)(f), is to permit of the use of Beta-Carotene as a colouring substance in food.

- (g) the following pure synthetic colouring substances or blends thereof, and the insoluble aluminium and calcium salts (lakes) or blends thereof -

Common Name of Colouring Matter	Colour Index No.*, Second Edition, 1956
Red shades -	
Ponceau 4R	16255
Amaranth (Brilliant Bordeaux B)	16185
Erythrosine	45430
Azogeranine	18050
Acid Bordeaux B	16180
Carmoisine (Cardinal 3B)	14720
Red Iron Oxide	77491
Orange Shades -	
Croceine Orange	15970
Orange G	16230
Yellow Shades -	
Tartrazine	19140
Sunset Yellow FCF	15985
Oil Yellow GG	11920
Green Shades -	
Fast Green FCF	42053
Lissamine Green B	44090
Blue Shades -	
Indigotine (Indigo Carmine)	73015
Violet Shades -	
Acid Violet (Formyl-violet)	42650

* Colour Index No. refers to the number allotted in the Colour Index, Second Edition, 1956, of the *Society of Dyers and Colourists, England*, and of the *American Association of Textile Chemists and Colourists*.

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(3) The label of every package containing a coal tar dye sold for colouring food shall show the index number of the colour in the Colour Index, Second Edition, 1956, or where the substance is a mixture of colours, the index number 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) Save as is otherwise provided in the ordinance and these regulations, extracts, oils or essences of almonds, cinnamon, anise, cassia, cloves, ginger, lemon, orange, nutmeg, peppermint, spearmint, allspice, caraway, cardamoms, coriander, fennel, garlic, mace, marjoram and other harmless flavouring substances, may be used in food.

[The words “peppermint”, “caraway”, “cardamom” and “coriander” are misspelt in the *Official Gazette*, as reproduced above.]

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

(5) Save as is otherwise provided in the ordinance and these 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 26 hereof, the article shall bear a label stating, in type H -

[The word “raspberry” is misspelt in the *Official Gazette*, as reproduced above.]

“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.

[The verb “is” should be “are” to be grammatically correct.]

Milk and Milk Products

7. (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 three parts per cent of milkfat or less than 8.5 per cent of 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*. This method shall not be applicable to milks to which preservatives have been added.

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(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 8.7 per cent of milk-solids-not-fat, and be free from any foreign substance. 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 skim-milk or separated milk or skim-milk powder or separated milk powder to which has been added permitted flavouring and colouring matter and which may be sweetened with sugar (sucrose) and may contain glucose. With every quantity of such milk delivered to a 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 200,000 per gramme and no *B. coli* shall be present in 0.1 gramme.

It shall be packed in moisture-proof and clean containers, and shall be hermetically sealed.

(5) *Dried skim-milk* or *dried separated milk*, *skim-milk powder* or *powdered skim-milk* shall be 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 200,000 per gramme and no *B. coli* shall be present in 0.1 gramme.

It shall be packed in moisture-proof and clean containers, and shall be hermetically sealed.

(6) *Unsweetened condensed*, *evaporated* or *concentrated milk* shall be normal milk which has been condensed or concentrated by the evaporation of a 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 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 of milk-solids, and shall be free from preservative or other foreign substance.

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(9) *Sweetened condensed, evaporated or concentrated skim or separated milk* shall be 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 preservatives 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 barely malt and meal, with or without the addition of salt, sodium bicarbonate, or potassium bicarbonate in such a manner as to secure the full enzyme action of the malt extract and by removing water and shall contain by weight -

[The word “barley” in the phrase “ground barley malt” is misspelt in the *Official Gazette*, as reproduced above.]

(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 *pasteurised milk* or cream 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 neutralizing 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) 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 skim or separated milk, together with the words “Prepared from skim-milk” in type E.

[The phrase “both official languages” which appears several times in this regulation refers to the period before independence when English and Afrikaans were both official languages of “South West Africa”. The only official language of Namibia is English (Namibian Constitution, Art 3(1)).]

Cream

8. 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 butter factory or cream depot registered under the Dairy Industry Control Ordinance, 1962 (Ordinance 29 of 1962), 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 (H₃BO₃). The presence of the preservative must be declared on the label.

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[The Dairy Industry Control Ordinance 29 of 1962 was repealed by
the Dairy Industry Control Ordinance Repeal Act 21 of 1982 (OG 4731).]

Butter, Margarine and Ghee

9. (1) The standards of composition for butter, butter substitutes and margarine under these regulations shall be as specified in the Dairy Industry Control Ordinance, 1962 (Ordinance 29 of 1962) or any amendment thereof. The presence of preservative in butter as permitted under these regulations need not be declared on the label.

[The word “amendment” is misspelt in the *Official Gazette*, as reproduced above.]

(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 inch square, face measurements, and have no other printed matter except such as may be required by the Dairy Industry Control Ordinance, 1962 (Ordinance 29 of 1962), or the Weights and Measures Ordinance 1962, (Ordinance 30 of 1962) 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-Meissl value 24.

[The Dairy Industry Control Ordinance 29 of 1962 was repealed by
the Dairy Industry Control Ordinance Repeal Act 21 of 1982 (OG 4731).]

Cheese

10. (1) *Cheese* shall be made by coagulating the casein of milk with or without further treatment and with or without the addition of other ingredients such as ripening ferments, special moulds, sodium and/or calcium chloride, salpetre, seasoning or permitted colouring matter.

[The word “salpetre” is misspelt in the *Official Gazette*, as reproduced above.]

(2) *Normal milk cheese* (“whole” milk cheese) shall contain not less than 45 per cent of milk-fat in its water-free substance and shall not contain any foreign fat or any preservative.

- (a) *Cheddar type cheese* shall contain not more than 37 per cent moisture, and *Gouda* and similar types shall contain not more than 42 per cent of moisture. *Blue-veined types of cheese* shall not contain more than 45 per cent of moisture.
- (b) *Process cheese* by which is meant the product obtained by the mixing and blending of different quantities of whole milk cheese, whether or not of the same make, type or grade and which has been subjected to heat treatment, or pasteurization, with or without the addition of harmless emulsifying agents, shall not contain more than 45 per cent of moisture.
- (c) All other types of normal milk cheese (“whole” milk cheese) shall contain not more than 65 per cent of moisture.

(3) *Skim-milk cheese* shall be cheese containing less than 45 per cent of milk-fat in its water-free substance. It shall not contain any foreign fat or preservative, but spices and/or harmless flavouring substances may be present, and shall be disclosed on the label in type H. Skim-milk cheese shall be labelled as such in type B.

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- (a) *Spiced cheese of the Leyden type* or any similar type of cheese shall not contain more than 40 per cent of moisture.
- (b) *Cottage* and other types of skim-milk cheese shall not contain more than 75 per cent of moisture.

(4) *Cream cheese* shall contain not less than 60 per cent of milk-fat in its water-free substance and not more than 55 per cent of moisture. It shall not contain any foreign fat or preservative but may contain spices and/or harmless flavouring substances which shall be disclosed on the label in type H.

(5) *Cheese preparations or cheese spreads* are food preparations containing cheese with or without the addition of other food constituents and may contain spices, harmless flavouring matter, permitted colouring matter, harmless emulsifying agents and permitted preservatives. Cheese preparations and cheese spreads shall not contain less than 14 per cent of milk-fat nor more than 60 per cent of moisture. The main ingredients besides cheese must be disclosed on the label and their names shall be incorporated in the name of the cheese preparation or cheese spread.

Ice-cream and Ice-cream Products

11. (1) *Ice-cream mix* shall be the unfrozen, pasteurized and homogenized product prepared from one or more of the following: fresh cream, butter, milk, skim-milk, sweetened condensed skim-milk, unsweetened condensed skim-milk, buttermilk powder, milk powder, skim-milk powder and sweetened and unsweetened condensed milk. To these may be added glucose, dextrose, sucrose, invert sugar, stabilizer, emulsifier and water. The finished article shall contain no added preservative, not more than 1 per cent of stabilizer and emulsifier, not less than 33 1/3 per cent by weight of total 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-Meissl value of the extracted fat shall not be lower than 21.

(2) *Ice-cream* shall be the frozen or semi-frozen food made from the homogenized mixture prepared from the ingredients mentioned under subregulation (1) with the addition of harmless flavouring and permitted colouring matter, with or without the addition of cocoa or chocolate syrup, fruit, nuts or confections and shall contain not less than 33 1/3 per cent by weight of total solids and not less than 10 per cent by weight of milk-fat. One gallon of ice-cream shall contain not less than 1.7 lb. of total solids, exclusive of any added fruit or nuts, and shall contain no added preservative.

The total number of organisms shall not exceed 50,000 per ml. and *E. coli* type 1 shall not be present in 0.1 ml. tested at 44°C. The presence of *E. coli* type 1 shall be confirmed by performing the indole test. No pathogenic organisms shall be present.

No fat other than milk-fat shall be permitted and the Reichert-Meissl value of the extracted fat shall not be lower than 21.

(3) *Milk shake* shall be prepared with ice-cream and milk or milk powder and harmless flavouring and permitted colouring matter. It may be sweetened with one or more of the following: glucose, dextrose, sucrose and invert sugar.

(4) *Sherbet* shall be frozen or semi-frozen food, other than ice-cream made from a milk product with or without water, sweetening agent, fruit or fruit juice and permitted flavouring and colouring agents. Stabilizers and emulsifiers may be present in amounts not exceeding 1 per cent

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by weight of the finished product. The total number of organisms shall not exceed 50,000 per ml. and *E. coli* type 1 shall not be present in 0.1 ml. tested at 44°C. The presence of *E. coli* type 1 shall be confirmed by performing the indole test. No pathogenic organisms shall be present.

Cereals

12. (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 subregulation (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 subregulation (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 subregulation (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 nitrites (calculated as sodium nitrite) in the treated flour shall not exceed six parts per million, and save further, that producers of cake flour may treat such cake flour with chlorine gas so as to make it suitable for use in the manufacture of cakes with a high fat and/or sugar content.

(2) *Self-raising flour* is flour to which baking powder or other leavening substances have 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 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.

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(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 to remove effectively unwholesome, injurious or foreign 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 foreign 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 14 ounces calcium acetate to 200 lb. 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 subregulation (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

13. (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, and shall not contain fluorine.

(2) *Cream of tartar* shall contain not less than 95 per cent of acid tartrates calculated as potassium acid tartrate ($\text{KHC}_4\text{H}_4\text{O}_6$), and not more than two 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 as alumina (Al_2O_3). Every package containing acid phosphate for use in food, or containing any baking powder 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 tartar or tartaric acid shall not appear on any such label.

[An opening bracket appears to have been omitted before the formula " CaSO_4 ".]

Meat, Fish and their Preparations: Edible Fats and Edible Oils and Mineral Oils

[Note that the heading of this regulation is presented slightly differently in the ARRANGEMENT OF REGULATIONS above.]

14. (1) (a) *Meat* shall be 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.

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- (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 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 made from the clean, sound and wholesome musculature and fat of the bovine, sheep or pig, or mixture of two or more thereof. It shall contain not less than 90 per cent total meat and not less than 2 per cent protein nitrogen. It may contain cereal substances, spices, harmless flavouring substances and permitted preservatives. It may contain saltpetre and sodium or potassium nitrite: Provided the finished article shall not contain more than 200 p.p.m. of nitrite calculated as sodium nitrite.

 (The meaning of this regulation is that “Boerwors” shall contain not less than 60 per cent of lean meat and not less than 90 per cent of total meat, that is, lean meat and fat).
- (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, added phosphates not exceeding 0.5 per cent of the final product, 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, added phosphates not exceeding 0.5 per cent of the final product, spices and harmless flavouring substances.
- (e) *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, added phosphates not exceeding 0.5 per cent of the final product, spices and harmless flavouring substances.
- (3) (a) *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 gelatine may be used as a packing medium.

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- (b) (i) *Meat products*, other than canned meat products, which have been vacuum-packed, shall be effectively sealed and shall bear a label with the words 'Keep refrigerated, in type E.
- (ii) *Fish products*, other than canned fish products, which have been vacuum-packed, shall be effectively sealed and shall bear a label with the words 'Keep frozen', in type E.
- (4) (i) *Manufactured meat products* shall be meat products which have undergone one or more of the processes enumerated in regulation 14(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 14(1)(a) with spices and flavouring with or without milk, eggs, agar-agar, gelatine and wholesome farinaceous or other vegetable substances. They may contain added phosphates, not exceeding 0.5 per cent of the final product, added ascorbic acid, 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. of nitrite 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 gelatine may be used as a packing medium.
- (iii) The standards of composition of canned meat products under the ordinance shall be the compulsory standard specification for the manufacture, processing or treatment of canned meat products declared by the Minister of Economic Affairs under section 15(1)(a) and (i) of the Standards Act, 1945, (Act 24 of 1945) (Republic). The compulsory standard specifications shall also apply to imported canned meat products.

[The Standards Act 18 of 2005 repealed the South African Standards Act 33 of 1962, which in turn repealed the South African Standards Act 24 of 1945.]

- (iv) *Methods of calculation*. In all cases where it is necessary to calculate total meat under regulations 14(1), (2), (3) and (4), the formula used shall be -

Percentage lean meat = Percentage protein nitrogen x 30.

Percentage total meat = Percentage lean meat + percentage fat.

[The lettering of the paragraphs in subregulation (4) is replicated from the *Official Gazette*.]

- (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 over 27 per cent shall be ash and not over 12 per cent shall be sodium chloride (calculated from the total chlorine present), not over 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 the soluble proteins. The solids shall contain not more than 15

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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) *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 mollusca. If it is sold as a particular kind or preparation of fish or bears a label stating its kind, composition or origin, it shall correspond with the description or label. In the case of smoked fish permitted colouring may be used.
- (b) *Fish preparations* shall be made from the clean, sound and wholesome flesh of fish with or without permitted colouring matter, wholesome farinaceous or other vegetable substances. Vitamins shall not be added. Ascorbic acid with or without citric acid may, however, be added to fish for canning purposes. In the case of canned rock lobster and canned fish the addition of sodium hexametaphosphate in amounts not exceeding 0.5 per cent shall be permitted.
- (i) The standards of composition of canned fish under the ordinance and regulations shall be the compulsory standard 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, 1945 (Act 24 of 1945) (Republic). The compulsory standard specifications as applied to South West Africa by Government Notices 119 and 120 of 10 April 1953 shall also apply to imported canned fish.

[The Standards Act 18 of 2005 repealed the South African Standards Act 33 of 1962 , which in turn repealed the South African Standards Act 24 of 1945.]

- (ii) In the case of *fish balls* and *fish cakes*, the minimum total fish contents shall be not 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 contents 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 x 37.5.

- (d) (i) In the case of frozen uncooked marine food such as prawns, shrimps, crayfish, lobsters, crab-meat, oysters, mussels, clams or fish, no decomposition shall have occurred.

It shall be maintained in a frozen state. Antibiotics and organisms of the genera *Salmonella* and *Shigella* and of the species *Vibrio cholerae* and coagulase-positive *Staphylococcus aureus* shall not be present. The number

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of organisms of *Escherichia coli* type 1 and enterococci shall not exceed ten (10) per hundred (100) grams.

A surface plate count at 35°C for 48 hours shall not exceed 400,000 organisms per gram.

The words 'Frozen Uncooked' or 'Frozen Raw' or 'Quick-frozen Uncooked' or 'Quick-frozen Raw' which ever is preferred, and 'Keep frozen' shall appear in type 'D' on the label of every package containing frozen uncooked marine food.

- (ii) In the case of frozen pre-cooked marine food such as prawns, shrimps, crayfish, lobsters, crab-meat, oysters, mussels, clams or fish, no decomposition shall have occurred.

It shall be maintained in a frozen state. Antibiotics and organisms of the genera *Salmonella*, *Shigella* and *Escherichia coli* type 1 and of the species *Vibrio cholerae* and coagulase-positive *Staphylococcus aureus* shall not be present.

A surface plate count at 35°C for 48 hours shall not exceed 100,000 organisms per gram. Coli aerogenes organisms shall not exceed ten (10) per gram.

The words 'Frozen Pre-cooked' or 'Quick-frozen Pre-cooked' whichever is preferred, and 'Keep frozen' shall appear in type 'D' on the label of every package containing frozen pre-cooked marine food.

(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 cottonseed 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 substance 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 subregulation (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 5.

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(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 5 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 word “antioxidants” is misspelt in the *Official Gazette*, as reproduced above.]

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 in terms of regulation 31.

(12) *Mayonnaise, French and salad dressing* are food products made by mixing edible vegetable oil with diluted acetic acid, diluted vinegar and/or a diluted 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. It may contain suitable edible gums as stabiliser.
 - (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 preparation, 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 or slaughter animals intended for sale, any substance having oestrogenic activity.
- (b) Poultry or slaughter animals 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 or slaughter animals shall be presumed, unless he proves the contrary, to have administered such substance.

[The word “possession” is misspelt in the *Official Gazette*, as reproduced above.]

Mineral Oil

- (14) (a) 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 paraffins.
- (b) No person shall sell any food containing mineral oil, or 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

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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 of weight of mineral oil.

Tea

15. *Tea* is the leaves and leaf buds of species of *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 partly removed by previous boiling or otherwise) nor any foreign substance.

Coffee, Coffee Mixtures and Preparations of Coffee

16. (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) *Decaffeinated coffee* shall be coffee from which a large proportion of caffeine has been removed. It shall not contain more than 0.1 per cent of caffeine and shall be labelled “decaffeinated coffee” in type G.

(4) 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.

(5) The label of every mixture containing *coffee* including *mixed coffee* as described in subregulation (4) hereof shall bear a statement in type G, showing the names of the ingredients and the approximate proportion 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. In addition, where the names of the ingredients appear anywhere else on the label or container, they shall be in type of uniform size and prominence and the name of the ingredient which constitutes the highest proportion shall be mentioned first.

(6) *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 caffeine.

(7) *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 caffeine, and shall be labelled “Coffee and Chicory Essence” or “Coffee and Chicory Extract” in type D.

(8) *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 caffeine.

Chicory

17. *Chicory* is the dried roasted root of *Cichorium Intybus* and shall contain no foreign substance other than a trace of earth or sand unavoidably 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

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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.

[The term "*Cichorium Intybus*" should appear as "*Cichorium intybus*",
with only the first word capitalised.]

Cocoa and Chocolate

18. (1) *Cocoa beans* are the seeds of *Theobroma cacao*; *cocoa nibs* or *cracked cocoa* is the roasted broken cocoa bean freed from its 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 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 6.5 per cent of crude fibre.

(3) *Cocoa* or *cocoa powder* is powdered cocoa paste deprived or not of a portion of its fat. Its water and fat-free residue shall contain not more than 6.5 per cent of crude fibre. Notwithstanding the provisions of subregulation (2) of regulation 3 it shall contain not more than 70 parts per million of copper.

(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 or 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 subregulation (3) thereof.

[The article "a" appears to have been omitted before the word "portion"; it appears in the Afrikaans text in the *Official Gazette*. The word "soluble" is misspelt in the *Official Gazette* in its final appearance in subregulation (4), as reproduced above.]

(5) *Prepared*, *compounded*, *homeopathic* or *sweetened cocoa* is cocoa or soluble cocoa mixed with other whole-some 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*, *confectioner's chocolate*, *chocolate coatings* and *chocolate powder* are cocoa paste as defined in subregulation (2) hereof, with or without sugar, eggs, milk-fat, 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 milk-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.

Custard Powder and Pudding Powder

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19. *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. Words 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.

Curry Powder, Borrie Compound and Chilli Powder

20. (1) *Curry powder* is a mixture of turmeric with various spices and 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.

(3) (a) *Chilli powder* (Cayenne pepper) is the ground, dried ripe fruit of *Capsicum baccutum* L. or *Capsicum frutescens* L. or other small fruits of *Capsicum*. It shall contain not more than 1.5 per cent of starch, 28 per cent of roughage, 8 per cent of total ash and 1.25 per cent of ash which is not soluble in hydrochloric acid and not less than 7 per cent of non-volatile ether extract.

(b) *Chilli powder compound* is chilli powder mixed with farinaceous material. It shall contain at least 50 per cent chilli powder.

(c) *Masala* is a mixture of chilli or chilli powder compound, with or without permissible colouring matter, spices, condiments and farinaceous material. It shall not contain any foreign mineral substance.

Ginger

21. (1) *Ginger* is the washed or dried or the decorticated and dried, rhizome 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 CaO, or yield more than 7 per cent of total ash, of which not less than 1.5 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 of 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.

Mustard

22. *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

23. (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.

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(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 substance. It shall contain not less than fifty (50) per cent of pepper. The label of every package shall state, in type H, the names of the ingredients and the approximate proportion of each.

[The word “less” in the phrase “not less” is misspelt in the *Official Gazette*, as reproduced above.]

Cloves and other Spices

24. (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, without any reduction or extraction of their natural oils, ground and mixed. It shall not contain any foreign substance.

Sauces and Chutneys

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

Jam, Conserve, Marmalade, Fruit-Jelly, etc.

[Note that this provision uses the spellings “marmalade” and “marmelade” interchangeably.]

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, ginger, 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, gelatine, starch or other foreign substance, nor any vegetable substances other than derived from fruits of the variety mentioned on the label, save that it may contain spice, additional citric acid, citrates, tartaric acid and/or tartrates of B.P. quality and permitted colouring matter. It may contain in the case of fruit 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 substance 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.

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(2) *Marmelade* is the product obtained by boiling clean, sound citrus fruit or the pulp and rinds of other fruits with sugar (sucrose), with or without water, and it may contain spice, additional citric acid, citrates, tartaric acid and/or tartrates of B.P. 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. Unless otherwise stated on the label, it shall contain no fruit or vegetable matter other than that derived from citrus, and shall not contain any added mineral acid, gelatine, starch or other foreign substance.

(3) Every package containing jam or marmelade shall bear a label with the words in not less than type E, 'Jam', 'Preserve', 'Conserve' or 'Marmelade', 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, gelatine, starch or other foreign substance, except permitted colouring matter, additional citric acid, citrates, tartaric acid and/or tartrates of B.P. quality 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 not less than 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*, *marmelade* 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 gelatine or other thickening substance with sugar, and citric or tartaric acid, with permitted colouring matter and harmless flavouring substances. Saccharin and its salts or sodium and calcium salts of cyclohexylsulphamic acid may be used in substitution for sugar (sucrose).

(7) All jams, marmalades and fruit jellies shall be made with refined sugar or mill-white sugar, with or without dextrose, dextrose monohydrate or liquid glucose except that in the case of marmalade and fruit jellies saccharin and its salts or sodium and calcium salts of cyclohexylsulphamic acid may be used in substitution for 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 not less than 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 not less than type H.
- (b) Canned fruits shall have a good natural flavour and be free from scorched, bitter or objectionable flavours of any kind.
- (c) All ingredients shall be clean, sound and wholesome.

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- (d) No artificial colouring matter that gives an unnatural colour to the product when processed, shall be added.
- (e) The syrup may be prepared only from refined or mill-white sugar with or without liquid glucose and which 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 fruits used. They may contain sugar but no preservatives or added colouring matter and shall be sufficiently pasteurized 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 not less than 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 not less than 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 products 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) All ingredients shall be clean, sound and wholesome.
- (d) Permitted colouring matter may be used but its use shall be disclosed on the label in not less than type H.
- (e) Only refined or mill-white sugar which complies with the bacteriological specifications in section 27(1)(e) of these regulations is permitted.
- (f) 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 amount not exceeding 0.05 per cent, expressed as anhydrous calcium chloride.
- (g) 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).
- (h) Every package containing a fruit or vegetable which has been dried and thereafter processed shall be labelled in not less than type E "Processed Dried ..." (the name of the fruit or vegetable contained therein must be stated). The label shall not bear any

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expression, design or device suggesting the presence of freshly picked fruit or vegetables, e.g. picture of peas in a pod or fruit on a tree.

- (i) 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 one 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 stabilizer 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 fat; if further designated as "condensed" they shall contain at least 3.5 per cent of fat.

(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 tinsplate shall be suitably lacquered when used for the purpose of canning foodstuffs containing anthocyanin pigments and/or compounds which discolour unlacquered cans.

Sugar, Confectionery, Dextrose and Icing Sugar

27. (1) *Sugar (sucrose)* is the product obtained from the juice of the sugar cane and/or 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. It shall not contain more than 0.06 per cent of 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 sulphated ash content shall not exceed 0.10 per cent and not more than

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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, and shall be readily soluble 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. It may contain tricalcium phosphate in an amount not exceeding 1 per cent or starch in an amount not exceeding 3 per cent.
- (e) For canning purposes only refined or mill-white 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 herein 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 not be 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 than 99.9 per cent of anhydrous dextrose and may contain not more than 0.1 per cent of sulphate ash, 0.018 per cent of free acid, calculated as hydrochloric acid, 20 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 crystallization which for the purpose of this subregulation 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 may contain not more than 0.6 per cent sulphate ash, 0.045 per cent free acid, calculated as hydrochloric acid, 20 parts per million of copper and 20 parts per million of iron.
- (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 27(1)(e).

[The word "dextrose" is misspelt in the *Official Gazette*, as reproduced above.]

- (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

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3 per cent. The grains shall be of such fineness that not more than 2 per cent shall remain on 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.

(4) *Confectionery* is the product made from sugar (sucrose), textrose and other sweetening substances used for food, with or without permitted colouring matter, harmless flavouring substances, emulsifiers 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.

[The word “dextrose” is misspelt in the *Official Gazette*, as reproduced above.]

Fruit Juices, Diluted Fruit Juices, Sweetened Diluted Fruit Juices, Concentrated Fruit Juices, Fruit Purees and Fruit Nectars

[In the **ARRANGEMENT OF SECTIONS** above, the heading lists some additional items. These additional items appear here as sub-headings within the regulation.]

28. (1) (a) *Fruit juices* are the clean, unfermented juices obtained from sound and wholesome fresh ripe fruits, and shall contain all the juice constituents naturally present in the fruit used, but from which the pectin may be removed. They shall not contain any foreign substance except permitted preservative and added citric, malic or tartaric acid. The package shall bear a label stating in type G the name of the fruit or fruits from which the product has been prepared.
- (b) *Sweetened fruit juices* are the clean, unfermented juices obtained from sound and wholesome fresh ripe fruits and shall contain all the juice constituents naturally present in the fruits used, except that pectin may be removed. They shall not contain any foreign substances other than added sugar (sucrose) and/or dextrose and/or liquid glucose to a maximum of 10 per cent by weight, permitted preservative and added citric, malic or tartaric acid. The package shall bear a label stating in type G the name of the fruit or fruits from which the product has been prepared and the word “Sweetened” shall qualify the name of the fruit or fruits from which the juices have been prepared and shall be in type of the same size and prominence.
- (c) *Diluted fruit juices* are the clean and unfermented juices obtained from sound and wholesome fresh ripe fruits containing all the juice constituents naturally present in the fruit used, but from which pectin may be removed and to which clean, potable water has been added so that not less than 75 per cent of the fruit juice shall be present. In the case of grape juice the total soluble solids shall not be less than 15° Brix when measured on a refractometer at 20°C. They shall not contain any foreign substances except permitted preservative and added citric, malic or tartaric acid. The package shall bear a label stating in type G the name of the fruit or fruits from which the product has been prepared together with a reference to the minimum percentage of fruit juice as prescribed above. The word “Diluted” shall qualify the name of the fruit or fruits from which the juices have been prepared and shall be in type of the same size and prominence.
- (d) *Sweetened diluted fruit juices* are the clean, unfermented juices obtained from sound and wholesome fresh ripe fruits containing all the juice constituents naturally present in the fruit used, but from which pectin may be removed and to which clean, potable water has been added so that not less than 75 per cent of fruit juice shall be present. They shall not contain any foreign substances except added sugar (sucrose) and/or dextrose and/or liquid glucose, permitted preservative and added citric, tartaric or

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malic acid. The package shall bear a label stating in type G the name of the fruit or fruits from which the product has been prepared together with a reference to the minimum percentage of fruit juice as prescribed above. The words “Sweetened Diluted” shall qualify the name of the fruit or fruits from which the juices have been prepared and shall be in type of the same size and prominence.

- (e) *Concentrated fruit juices* are the clean, unfermented juices with or without the soft tissues of the juice cells obtained from sound and wholesome fresh ripe fruit, and shall contain all the juice constituents naturally present except that at least 50 per cent of the water naturally present in the fruit juice shall have been evaporated. They shall not contain any foreign substance except permitted preservative and added citric, malic or tartaric acid. The package shall bear a label stating in type G the name of the fruit or fruits from which the product has been prepared, and the word “Concentrated” shall qualify the name of the product and shall be in type of the same size and prominence.
- (f) *Sweetened concentrated fruit juices* are the products as defined in subregulation (e) and shall in addition contain added sugar (sucrose) and/or dextrose and/or liquid glucose. The package shall bear a label stating in type G the name of the fruit or fruits from which the products have been prepared. The words “Sweetened Concentrated” shall qualify the name of the product and shall be in type of the same size and prominence.
- (g) *Fruit nectars* or *fruit purees* are the screened, clean, unfermented juice and pulp obtained from sound and wholesome fresh ripe fruits. They may be diluted to contain not less than 75 per cent of the juice and pulp. They shall not contain any foreign substance other than sugar (sucrose) and/or dextrose and/or liquid glucose, added water, permitted preservative and citric, malic or tartaric acid. The package shall bear a label stating in type G the suggested dilution and the name of the fruit or fruits from which the product has been prepared together with a reference to the minimum percentage fruit juice and pulp as prescribed above.

Fruit Syrups, Cordials, Crushes and Squashes

(2) *Fruit syrups, cordials, crushes* and *squashes* shall be prepared from juices of sound and wholesome fresh ripe fruits and clean, potable water. They shall not contain any flavouring substance other than that naturally present in the fruit or fruits from which they have been prepared nor any foreign substance except glycerin, sugar (sucrose) and/or dextrose and/or liquid glucose, with or without the addition of citric, malic or tartaric acid or permitted preservative or permitted colouring matter. They shall contain not less than 25 per cent of fruit juice and 25 per cent of added sugar (sucrose). The package shall bear a label stating in type G the name of the fruit or fruits from which the product has been prepared together with a reference to the minimum percentage fruit juice as prescribed above.

Flavoured Beverages or Drinks

(3) *Non-aerated* or *non-carbonated naturally flavoured beverages* or *drinks* shall be prepared from clean, potable water, sugar (sucrose) and/or dextrose and/or liquid glucose with or without the addition of citric, malic or tartaric acid and permitted colouring matter, and flavoured with natural fruit oils or fruit juices. They shall not contain any synthetic or artificial flavouring substance. They may contain glycerin or permitted preservative, and shall bear a label with the name of the flavouring, natural fruit oil or juice immediately preceding the words “flavoured beverage” or “drink”, e.g. “Orange Flavoured Beverage/Drink” in type G. No pictorial

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representation or design suggesting the presence of the natural fruit shall appear on the label of these products.

(4) *Non-aerated or non-carbonated artificially flavoured beverages or drinks* shall be prepared from clean potable water with or without harmless synthetic flavouring, sugar (sucrose) and/or dextrose and/or liquid glucose, colouring matter and permitted preservative. Every such article shall bear a label prominently displaying the word “imitation” or “artificial” or “synthetic” or “prepared from synthetic ingredients” in type G. No pictorial representation or design suggesting the presence of the natural fruit shall appear on the label of these products.

Aerated or Mineral Waters

(5) (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 or the “sodawater” type and natural carbonated springwaters. They may be prepared from fruit juices, vegetable extracts, natural flavouring substance, natural essences, harmless synthetic flavouring substance or from combinations of two or more of these ingredients. They must be prepared from potable water and may contain sugar (sucrose) and/or dextrose and/or liquid glucose, citric and tartaric acid, or mixtures thereof or orthophosphoric acid, permitted colouring matter, with or without the addition of permitted preservatives and shall be impregnated with pure carbon 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” or “Artificial” or “Synthetic” or the words “Prepared with Synthetic Ingredients” in type G.

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

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

[The word “caffeine” is misspelt in the *Official Gazette*, as reproduced above.]

(d) 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.

(e) (i) Harmless foam-producing substances may be used in aerated or mineral waters.

(ii) Harmless edible brominated or sulphonated oil 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.

(6) 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.

Vegetable Juices

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- (7) (a) *Vegetable juices* are the clean, unfermented juices obtained from sound and wholesome vegetables and shall contain all the juice constituents naturally present in the vegetables used. They shall not contain any foreign substance except added salt and permitted preservative. The vegetable or vegetables from which they are prepared shall be stated on the label in type G.
- (b) *Flavoured vegetable juices* are the juices as defined in subregulation (a). They shall be flavoured with natural flavouring substances and may contain permitted colouring matter.

Perishable Articles

29. 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.

[The word “deterioration” is misspelt in the *Official Gazette*, as reproduced above.]

Preservatives to be used by Inspectors

30. The preservatives which may be added to samples of milk or cream as provided in subsection (6) of section 21 of the ordinance, shall be trikresol or formalin, issued by the Department of Health, (Republic of South Africa), in accordance with the requirements of the regulations under the Food, Drugs and Disinfectants Act 1929, (Act 13 of 1929) 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.

[The *Food, Drugs and Disinfectants Act 13 of 1929 (SA)*, which was replaced by the *Foodstuffs, Cosmetics and Disinfectants Act 54 of 1972 (RSA)*, was the analogous law in South Africa to the *SWA Food, Drugs and Disinfectants Ordinance 36 of 1952*, which was replaced by the *Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979*.]

Drugs

[In the ARRANGEMENT OF REGULATIONS, the heading of this regulation is “Drugs and Dutch Medicines”; here, “Dutch Medicines” appears as a subheading within the regulation.]

31. (1) In respect of any drug or article mentioned in the *British Pharmacopoeia* 1963 edition 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 1963 edition of the *British Pharmaceutical Codex*, published by the *Pharmaceutical Society of Great Britain*, or in any supplement thereto 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	SYNONYM
Acetum Odoratum	Toilet vinegar
Acidum Aceticum Aromaticum	Aromatic vinegar
Aqua Mellis	Honey water

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Collodium Salicylicum compositum	Collodium callosum
Creta cum Camphora	Camphorated chalk
Liquor Cocci	Liquid cochineal
Liquor Salolis Compositus	Salol mouth-wash
Lotio Olei Amygdalae	Erasmus Wilson's
Ammoniata	Hair lotion
Lotio Rosae	Milk of roses
Lotio Staphisagrae	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 Lavendulae
Unguentum Aquae Rosae	Rosewater ointment
Unguentum Camphorae Durum	Camphor ice
Unguentum Methylis Salicylatis Compositum	Analgesic balsam

Dutch Medicines

(2) 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 - The undermentioned shall be the formulae for the Dutch Medicines mentioned: -

DUTCH MEDICINE	BRITISH PHARMACOPOEIA OR BRITISH PHARMACEUTICAL CODEX EQUIVALENT
Bloedstillende druppels	Tinctura Ferri Perchloridi B.P.C. 1949.
Boegoe-essens	Tinctura Buchu B.P.C. 1949.
Daipalmpleister	Emplastrum Plumbi in Massa B.P.C. 1949.
Doepa	Benzoin B.P. 1953.
Doepaolie	Balsamum Peruvianum B.P. 1948.
Duiwelsdrek	Asafoetida B.P.C. 1949.
Duiwelsdrekdruuppels	Tinctura Asafoetidae B.P.C. 1949.
Grouvomitief	Prepared Ipecacuanha B.P. 1953 Standardization of dose 10 grains
Gal-en-slymmengsel	Mixtura Sennae Composita B.P. 1948.
Hartshoringoplossing	Dilute Solution of Ammonia B.P. 1953.
Hoffmannsdruppels	Spiritus Aetheris.
Kamille	Anthemis B.P.C. 1949.
Kamille-essens	A 1 in 10 tincture prepared from Anthemis B.P.C. using 45 per cent Alcohol.
Kinderpoeier	Compound Powder of Rhubarb B.P. 1953.

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Miangolie	Balsamum Peruvianum B.P.C. 1949.
Mierolie	Carbonei Disulphidum B.P.C. 1934.
Pampoensalf	Unguentum Hydrargyri Oxidi Flav. B.P.C. 1934.
Patatsalf	Unguentum Hydrargyri Oxidi Rubri B.P.C. 1949.
Pepermentdruppels	Spirit of Peppermint B.P. 1953.
Rooidefensiefpleister	Emplastrum Ferri B.P.C. 1934.
Rooilaventel	Tinctura Lavendulae Composita B.P.C. 1949.
Ruitersalf	Dilute Ointment of Mercury B.P. 1953.
Rooiminie	Lead Monoxide B.P. 1953.
Sinkingsdruppels	Vinum Colchici B.P.C. 1934.
Staaldruppels	Solution of Ferric Chloride B.P. 1953.
Staalpille	Pilula Ferri Carbonatis B.P. 1948.
Sterksalf	Unguentum Methylis Salicylatis Fort.
Suurdruppels	Acidum Sulphuricum Dilutum B.P.C. 1949.
Suurpoeier	Compound Powder of Rhubarb B.P. 1953.
Turlington	Compound Tincture of Benzoin B.P. 1953.
Verdwynpleister	Emplastrum Plumbi in Massa B.P.C. 1949.
Vliertee	Sambucus B.P.C. 1949.
Witdefensiefpleister	Emplastrum Plumbi in Massa B.P.C. 1949.
Witdulsies	Spiritus Aetheris Nitrosi B.P.

LIST B - Dutch Medicines (the names of which are Afrikaans or Hollands translation
of official descriptions or synonyms of substances).

Anysolie	Anise Oil B.P. 1953.
Antimoonwyn	Vinum Antimoniale B.P.C. 1934.
Arnikatinktuur	Tincture Arnicae Floris B.P.C. 1949.
Balsem-kopiva	Copaiba B.P.C. 1949.
Basilikonsalf	Unguentum Colophonii B.P.C. 1949.
Bergamotolie	Oleum Bergamottae B.P.C. 1949.
Boegoeblore	Buchu B.P.C. 1949.
Gemmer Essens	Strong Tincture of Ginger B.P. 1953.
Harpuissalf	Unguentum Colophonii B.P.C. 1949.
Jalappoeier	Jalapa Praeparata B.P.C. 1949.
Kajapoetolie	Oleum Cajaputi B.P.C. 1949.
Kanfer	Camphor B.P. 1953.
Kaneelolie	Cinammon Oil B.P. 1953.
Kanferolie	Liniment of Camphor B.P. 1953.
Karbololic	Oleum Phenolatum B.P.C. 1949.
Krotonolie	Oleum Crotonis B.P.C. 1949.
Naeltjieolie	Clove Oil B.P. 1953.
Opodeldoc	Liniment of Soap B.P. 1953.
Paragorie, Paragoriese elikser	Camphorated Tincture of Opium B.P. 1953.

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Pepermentessens	Spirit of Peppermint B.P. 1953.
Pepermentolie	Peppermint Oil B.P. 1953.
Rabarberpoeier	Powdered Rhubarb B.P. 1953.
Teerolie	Creosote B.P. 1953.
Witkinapoeier	Quinine Sulphate B.P. 1953.

Disinfectants

32. (1) Every package containing a disinfectant shall bear a label stating the particulars required by paragraphs (a) and (c) of subsection (1) of section 19 of the ordinance in type D and directions for use under paragraph (b) of the said subsection including the proportion, strength or dilution in which it is effective and the contact time required for each dilution to be effective in type H, and in both official languages: Provided that any package containing a disinfectant which does not contain any of the substances mentioned in section 82 or the Fourth Schedule to the Medical, Dental and Pharmacy Act, 1928 (Act 13 of 1928) shall be exempt from the requirements of paragraph (a) of subsection (1) of section 19 of the ordinance in so far as the subsection relates to the labelling of disinfectants with the name and address of the seller.

[The phrase “both official languages” refers to the period before independence when English and Afrikaans were both official languages of “South West Africa”. The only official language of Namibia is English (Namibian Constitution, Art 3(1)).

The South African Medical, Dental and Pharmacy Act 13 of 1928 was superseded in succession by the South African Medical, Dental and Supplementary Health Service Professions Act 56 of 1974, the Medical and Dental Professions Act 21 of 1993, the Medical and Dental Act 10 of 2004 and the Health Professions Act 16 of 2024.]

- (2) (a) In determining the germicidal power or efficiency 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 “Carbolic Acid Coefficient”. The determination shall be made by the method prescribed in Annexure A. (Thus a coefficient of 10 means that, as determined by this method, the liquid is ten times as powerful a germicide as carbolic acid).
- (b) The results of every such determination shall be stated in the form shown in Annexure B.
- (3) (a) The tests employed in the determination of the germicidal power or efficiency of liquid disinfectants of the group known as quaternary ammonium compounds shall be in accordance with the Standard Specification for Germicidal Quaternary Ammonium Compounds of the South African Bureau of Standards approved by the Standards Council on 24th April, 1961, and reprinted in Annexure C to these regulations.
- (b) The contact time for all quaternary ammonium compounds as determined by the tests shall be stated on the label for each particular dilution recommended.

Chewing Gum

- 33.** Chewing-gum shall be free from any harmful ingredient.

Tobacco, Cigars, Cigarettes and Snuff

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34. Tobacco, cigars, cigarettes and snuff shall contain no portion of any plant other than the tobacco plant (*Nicotiana*) 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. 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.

Ointments, Creams and Powders

35. (1) Ointments, creams, powders and similar substances intended for application to or use for the human skin or hair 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.

Tooth Paste, Tooth Powders and Mouth Washes

(2) Tooth paste, tooth powders and mouth washes shall be free from any harmful ingredient and shall not contain any fluorine.

Soap

36. (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 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 (NaOH), 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 superiority 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 (NaOH).

(3) *Medicated soap, naptha soap* and other special soaps other than those referred to in subregulation (7), shall conform to the standard for soap in respect of fatty acids prescribed in subregulation (1) and shall be free from any harmful ingredient. The provisions of subregulation (2) shall also apply to such soaps, save that in respect of soap containing naptha 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 (NaOH).

[The chemical formula for sodium hydroxide should be written as “NaOH”;
it is reproduced above as it appears in the *Official Gazette*.]

(5) *Abrasive soap*, whether in powder, paste, tablet, cake or block form, is a mixture of soap with 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

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or wrapper such words shall be clearly and legibly 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 woolwashing, mining or other industry: Provided that it is used solely for the purpose intended and is not offered for re-sale.

Duties of Analysts, Pathologists and Inspectors

37. (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 E, 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 food, drugs or disinfectants 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 section 2(3) 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

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

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

(a) For every initial registration, and to cover the period ending 31 March next ensuing R10-50

(b) For each renewal up to 31 March next ensuing R 2-00

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

Vitamins

39. 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 of provisions of the ordinance and regulations.

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Honey

40. No person shall sell as *honey* or as a form of 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.

Salt

41. (1) All types of *salt* referred to in subregulation (2) shall be crystalline sodium chloride and shall contain -

- (a) not more than 50 p.p.m. of fluorine; and
- (b) not less than 50 p.p.m. and not more than 80 p.p.m. of iodine added in the form of potassium iodate (KIO₃).

(2) Subject to subregulation (1) -

- (a) *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 and a 10 per cent weight by volume solution in water of the salt shall be a clear and colourless solution with a neutral reaction;
- (b) *household salt* shall contain not less than 97 per cent of sodium chloride in its water-free substance and not more than 0,2 per cent of matter insoluble in water;
- (c) *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;
- (d) *flavoured salt* shall be a combination of free-running table salt and harmless, natural or artificial flavouring substances;
- (e) *onion salt*, *garlic salt* and *celery salt* shall be a combination of free-running table salt and powdered onion, garlic and celery, respectively, and shall contain not more than 90 per cent of salt.

(3) Salt referred to in subregulation (2) shall -

- (a) be packed in containers made of mono filament or polypropylene with lining or coating on the inside or any other containers which are moisture-proof and, in the case of bulk packing, a packing unit shall not exceed 50 kilograms; and
- (b) be conveyed, distributed, stored and kept for sale in the same container in which the salt was originally packed or in which it was packed from a bulk packing unit.

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- (4) A container of salt, referred to in subregulation (2), shall bear a label disclosing -
- (a) the word “iodised” prominently in a size not less than type G;
 - (b) the words “table salt”, “free-running table salt”, “household salt”, “flavoured salt”, “onion salt”, “garlic salt” or “celery salt”, as the case may be, in a size not less than type G and in immediate conjunction with each other;
 - (c) in the case where any artificial flavouring is used in flavoured salt, the words “artificial salt”, “synthetic salt” or “imitation salt” as the case may be, in a size not less than type G and in immediate conjunction with each other; and
 - (d) the month and year of manufacture, net weight of the salt, iodine compound used (namely potassium iodate or the abbreviation thereof) and level of iodine (p.p.m.),

and such label shall also contain a caution to consumers to store the salt in a manner protecting it from direct exposure to moisture, heat and sunlight.

(5) A container of salt, referred to in subregulation (2), stored or exposed for the purpose of sale shall -

- (a) not be placed in direct contact with a wall of the room in which the container is kept; and
- (b) be kept closed or sealed so as to be moisture-proof.

(6) No person shall sell for human consumption any salt other than a type of salt contemplated in subregulation (2).

[regulation 41 substituted by GN 124/1994]

VINEGAR

Definitions

41bis. (1) In this regulation, unless the context otherwise indicates -

- (i) *acetic acid* means the chemical compound known as hydrogen acetate or anhydrous acetic acid and requiring for complete neutralisation of 100 parts per weight, 66.61 parts by weight of pure sodium hydroxide;
- (ii) *alcohol* where it occurs in the expression “alcohol by volume” means absolute alcohol of specific gravity of 0.7938 determined at a temperature of 60 degrees by Fahrenheit’s thermometer;
- (iii) *wine* means the beverage obtained solely by the alcoholic fermentation of the juice of fresh grapes, without the addition, either before, during or after the manufacture of such beverage, of any substance other than a substance which the Minister of Agricultural Technical Services has by regulation in terms of section 3 of the Wine, Spirits and Vinegar Act, (Act 25 of 1957), declared to be a substance which may lawfully be added thereto;

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- (iv) *grape brandy* means a distillate of an alcoholic strength not lower than 25 degrees under proof, resulting from the distillation solely of grape juice together with husks;
 - (v) *wine brandy (cognac type)* means a distillate of an alcoholic strength not lower than 25 degrees under proof, resulting solely from the distillation of wine distilled at not higher than 22 degrees over proof, and whereof the volatile constituents, other than water, are derived from such wine, and include not less than 125 parts of higher alcohols calculated as amyl alcohol and 300 parts of total secondary constituents per 100,000 parts of alcohol;
 - (vi) *wine spirit* means the rectified spirit, of an alcoholic strength not lower than 25 degrees under proof, resulting from the distillation of wine;
 - (vii) *rectified spirit* means a purified spirit of an alcoholic strength not lower than 25 degrees under proof, obtained and purified by distillation with a rectifying or fractionating column.
- (2) (a) *Vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation, without distillation, of any vegetable juice, infusion or decoction.
 - (b) *Blended vinegar* is a mixture of two or more different kinds of vinegar.
 - (c) *Cider vinegar* or *apple vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation, without distillation, of the juice of apples.
 - (d) *Glucose vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation of solutions of starch, sugar, glucose or glucose syrup.
 - (e) *Grape vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation, without distillation, of the juice of the grape or the acetous fermentation of wine, whether or not such juice or wine has been fortified by the addition of wine spirit, wine brandy (cognac type) or grape brandy up to a maximum strength of 20 per cent of alcohol by volume.
 - (f) *Malt vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation, without distillation, of an infusion solely of whole cereal grain, the starch whereof has been converted into fermentable sugar by the direct agency of malt.
 - (g) *Spirit vinegar* or *distilled vinegar* is the colourless product made solely by the acetous fermentation of dilute distilled alcohol, or by the distillation of any one of the forms of vinegar, other than blended vinegar, herein described.
 - (h) *Sugar vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation, without distillation, of solutions of sugar or molasses with or without the addition of an infusion of cereal grain.
 - (i) *Wine vinegar* is the product made solely by the alcoholic and subsequent acetous fermentation, without distillation, of the unfortified juice of the grape, or by the acetous fermentation, without distillation, of unfortified wine.

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- (3) (a) Unless otherwise provided, vinegar of any description defined in this regulation shall contain not less than 4 per cent of acetic acid. It shall not contain arsenic, copper, lead, tin or zinc in larger quantities than those prescribed by regulation. It shall not contain any sulphuric or any other mineral acid or any other ingredient which may be unwholesome or injurious for human consumption or use, nor shall it contain any preservative.

[The word “prescribed” is misspelt in the *Official Gazette*, as reproduced above.]

- (b) Spirit vinegar or distilled vinegar labelled as such, shall not contain any colouring matter other than that imparted to it by the actual process of distillation
- (c) Every package containing vinegar of any description shall bear a label with the words “wine vinegar” or “malt vinegar” or “sugar vinegar” or “grape vinegar”, as the case may be, in type D.
- (d) Every package containing blended vinegar shall bear a label stating, in addition to the words “blended vinegar” in type D, the names of the various kinds of vinegar of which the mixture is composed, in type G.
- (e) *Imitation vinegar* shall contain not less than 4½ per cent of acetic acid. It shall not contain arsenic, copper, lead, tin or zinc in larger quantities than those prescribed by regulation. It shall be free from any acid other than acetic acid and shall not contain any other ingredient whatsoever which may be unwholesome or injurious for human consumption or use. Every package containing imitation vinegar shall bear a label with the words “Imitation Vinegar” in type D.
- (f) Spirit vinegar coloured by means of caramel shall be deemed to be imitation vinegar and shall bear a label with the words “Imitation Vinegar” in type D.

- (4) The provisions of this regulation shall also apply to all articles imported into the Territory under the name of vinegar of any description.

[Despite the numbering as regulation 41*bis*, this regulation appears in the original regulations and is not a later addition.]

Fungus Produced Toxins

42. No cereal, groundnut or groundnut product or other food intended for human consumption may contain Aflatoxin or any other fungus produced toxin.

Edible Gelatine

43. (1) *Edible gelatine* is a clean, wholesome protein which is obtained by extraction from collagenous material.

- (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 -

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	<i>Minimum</i>	<i>Maximum</i>
Water content	-	16 per cent
Ash content	-	2.5 per cent
P.H. value	4.0	8.4 per cent
Sulphur dioxide	-	1,000 parts per million
Arsenic (expressed as arsenious oxide)	-	3.5 parts per million
Lead	-	10 parts per million
Zinc	-	100 parts per million
Tin	-	250 parts per million
Copper	-	30 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.

[The word "liquefied" is misspelt in the *Official Gazette*, as reproduced above.]

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 gram 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 (Eykmán'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-tolual 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 -

[The word "assay" is misspelt in the *Official Gazette*, as reproduced above.]

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 onto 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".

Protection of Foodstuffs

REGULATIONS
Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979
Regulations relating to the Standards of Food, Drugs and Disinfectants

44. (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 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 resoldered 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 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, wheat, coriander seed (*Coriandrum sativum*), aniseed (*Pimpinella anisum*) or any other cereal or spice 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.

(4) Any article of food intended for human consumption, the package or container of which is damaged or polluted to such an extent that the contents thereof is liable to contamination, may be condemned as unfit for human consumption unless the contrary is proved by the dealer or seller or manufacturer or producer or importer or person/agent, by whom or on whose behalf such article of food was enclosed in such package or container.

Penalties

45. 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 provision or requirement shall be guilty of an offence and be liable -

- (a) on a first conviction, to a fine not exceeding N\$500;
- (b) on a second conviction, to a fine not exceeding N\$1 000;
- (c) on a third or subsequent conviction, to a fine not exceeding N\$2 000;

or, if it is proved that the offence was wilfully committed, to imprisonment for a period not exceeding six months or to both the fine concerned and that imprisonment.

[regulation 45 substituted by GN 124/1994.]

REGULATIONS
Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979
Regulations relating to the Standards of Food, Drugs and Disinfectants

ANNEXURE A

METHOD OF DETERMINING THE CARBOLIC ACID
COEFFICIENT OF LIQUID GERMICIDES

[The word "coefficient" is misspelt in the *Official Gazette*, as reproduced above.]

The method of determining the germicidal power or efficacy of liquid germicides for the purposes of the Food, Drugs and Disinfectants Ordinance, 1952 (Ordinance 36 of 1952) shall be in accordance with the British standard technique for determining the Rideal-Walker coefficient of disinfectants as laid down in pamphlet 541, 1934, published by the British Standards Institution, 28 Victoria Street, London, S.W.1, and reprinted hereunder -

[The Food, Drugs and Disinfectants Ordinance 36 of 1952 has been replaced
by the Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979.]

BRITISH STANDARD TECHNIQUE FOR DETERMINING THE RIDEAL-WALKER
COEFFICIENT 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 mm. 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 mm. 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 $37^{\circ}\text{C.} \pm 1^{\circ}\text{C.}$ Care should be taken to ensure that the temperature throughout the incubator is reasonably constant.

Pipettes

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

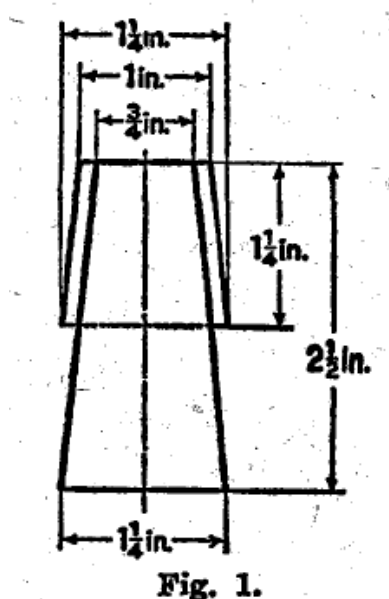
Dropping Pipette

REGULATIONS
Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979
Regulations relating to the Standards of Food, Drugs and Disinfectants

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

Medication Tubes

Five sterile plugged 5 in. x $\frac{3}{4}$ 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.



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. x $\frac{3}{4}$ 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 mm. and not greater than 53 mm. 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: -

REGULATIONS
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Regulations relating to the Standards of Food, Drugs and Disinfectants

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 neutralized 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 sterilized 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. x $\frac{3}{4}$ in. hard glass broth tubes, which have previously been cleaned, plugged and sterilized. The tubes of media are then sterilized 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 one sterilized, 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.

[It appears that the word "one" is either a misspelling of the word "once", or else superfluous.]

Further resterilization in bulk or in tubes is not permissible.

ORGANISM

The organism used is *Bacillus typhosus*, 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 emphasized.

For the purpose of the 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.*

* 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.

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It is advisable that a fresh culture be obtained each month and started in this way in broth. If this be impracticable, care must be taken to ensure that the organism satisfies 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 tip 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 crystallizing point of not less than 40.5°C. must be used. A 5 per cent stock solution in sterile distilled water (containing 5 gm. 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 gm. of pure phenol in each 95 ml. of solution made.

1 gm. of pure phenol in each 100 ml. of solution made.

1 gm. of pure phenol in each 105 ml. of solution made.

1 gm. of pure phenol in each 110 ml. of solution made.

1 gm. 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 or 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 liquid. 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 cork-screw motion fifty times.

Suitable test dilutions 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.

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Five millilitres of the four dilutions chosen shall be placed in each of four of the plugged sterile 5 in. x $\frac{3}{4}$ in. medication tubes or bottles, starting with the weakest solution. (When the coefficient 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 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 recognized by the opalescence of the broth.

CALCULATION OF COEFFICIENT

The Rideal-Walker coefficient 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:

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Regulations relating to the Standards of Food, Drugs and Disinfectants

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 coefficient = 1200/100 = 12.0

A table is included in Appendix A showing Rideal-Walker coefficient over the range of dilution of disinfectant from 1:100 to 1:2,500.

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.

ANNEXURE 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 1	Column 2	Coefficient when growths in disinfectant dilution equal to to growths in phenol dilution of one part in – [The word “to” is repeated in the Official Gazette.]				
		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	20.2	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

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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 1	Column 2	Coefficient when growths in disinfectant dilution equal to growths in phenol dilution of one part in -				
		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 [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.

ANNEXURE B

SOUTH WEST AFRICA

FOOD, DRUGS AND DISINFECTANTS ORDINANCE, 1952 (ORDINANCE 36 OF 1952)

[now replaced by the Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979]

CERTIFICATE OF PATHOLOGIST IN RESPECT OF THE GERMICIDAL POWER OR EFFICACY OF A LIQUID GERMICIDE

To The Director of Health Services,
WINDHOEK.

I,, being a duly appointed Pathologist under the Food, Drugs, and Disinfectants Ordinance, 1952 (Ordinance 36 of 1952) hereby certify that on the day of 19..... I received from of a sample of liquid germicide 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 (!)

REGULATIONS
Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979
Regulations relating to the Standards of Food, Drugs and Disinfectants

which seal was intact and with the label attached hereto, that the sample has been examined by the Rideal-Walker method or the method of determining the germicidal power of efficacy of liquid disinfectants of the group known as quaternary ammonium compounds as the case may be, prescribed by the said Ordinance, and I declare that the sample has a carbolic acid coefficient, as ascertained by that method of (2)

Place:

Date:

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

METHOD OF DETERMINING THE GERMICIDAL POWER OF EFFICACY OF LIQUID DISINFECTANTS OF THE GROUP KNOWN AS QUATERNARY AMMONIUM COMPOUNDS

SECTION 7 - BACTERIOLOGICAL TEST METHOD

7.1. *Glassware.* - All glassware used in the bacteriological test shall be clean and sterile. Sterilization should be achieved by the application of dry heat at 170°C for 1 hour. Owing to the tendency of quaternary ammonium compounds to absorb onto the surface of the glassware, care must be taken to ensure that no residues are present on the glassware at the beginning of the test.

7.2. *Media required for the test.* - Twelve tubes each containing 15 ml. of nutrient agar are required for each container to be tested.

7.3. *Preparation of Media.* - Use only glass-distilled water in the preparation of media and solutions.

7.3.1. *Nutrient Agar.* - To 1000 ml. of distilled water add 5 g of beef extract, 10 g of peptone, 5 g of sodium chloride and 25 g of agar. Warm to dissolve and distribute in 5- and 15-ml. quantities in test tubes plugged with cottonwool or suitably capped, or in bottles with metal screw-caps. Ensure that the pH value after sterilization will be 7.1 ± 0.1 . Sterilize at 121°C for 15 minutes. Allow the 5-ml. quantities to set in a sloped position.

7.3.2. *Sterile one-percent Skimmed Milk in Hard Water.* - Prepare this by adding 1 g of skimmed milk powder to 800 ml. of distilled water. Heat to dissolve and shake or stir vigorously. Shake 280 mg of anhydrous calcium chloride in 100 ml. of distilled water to dissolve. Add the calcium chloride solution to the bulk and finally adjust the volume of the preparation to 1000 ml. Dispense 99-ml. quantities into suitable containers, preferably metal screw-capped 4-oz bottles, and autoclave for 15 minutes at 121°C.

7.4. *Inactivator.* - Prepare a sterile solution of a suitable inactivating agent. This inactivating agent shall, when used as in 7.6.2 (c), -

- (a) be non-toxic to the test organism;

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Regulations relating to the Standards of Food, Drugs and Disinfectants

- (b) be capable of inactivating the quaternary ammonium compound under test instantaneously;
- (c) be stable;
- (d) not render the agar plates opaque; and
- (e) not form lumps in the agar.

7.5. *Test Organisms.*

7.5.1. *Organisms to be used.* - The test organisms shall be *Staphylococcus aureus*, phage type 80, sta 53, and *Escherichia coli* Esc 25.

7.5.2. *Maintenance of Test Organisms.* - At monthly intervals sub-culture the test organisms separately onto 5-ml. nutrient-agar slopes. Incubate the culture at 37°C. (98°F.) for 24 hours and then keep at 4°C. (40°F.).

7.5.3. *Preparation of Cultures for Test Suspensions.* - For each of the test organisms proceed as follows: -

Inoculate a 5-ml. nutrient-agar slope from the culture kept at 4°C. (40°F.) and incubate it at 37°C. (98°F.) for 24 hours. Continue sub-culturing onto fresh slopes at daily intervals and use a third-day sub-culture for the test. Wash the growth from the slope with 10 ml. of sterile distilled water and dilute the suspension so obtained until it contains approximately 100,000 organisms per millilitre. Shake the suspension with a few sterile glass beads before using it for the test.

7.6. *Test Procedure.*

7.6.1. *Preparation of Control and Test Solutions.* -

For each test organism proceed as follows -

- (a) *Control Solution.* - 99 ml. of the sterile one-per cent skimmed milk in hard water (7.3.2).
- (b) *Test Solution.* - Prepare a 100-ml. solution of the test sample at any of the concentrations recommended on the label. Use the one-per cent skimmed milk solution (7.3.2.) as diluent.
- (c) Immediately after the dilution has been prepared, place the test- and the control solutions in a water-bath kept at 22°C. (72°F) for 30 minutes before testing.

7.6.2. *Test:* -

- (a) Melt the agar contained in six tubes of nutrient agar (15-ml. quantities) by heating, cool to 45°C. (113°F.) and maintain at this temperature.
- (b) After the 30 minutes have expired (7.6.1 (c)) add 1 ml. of the *Saureus* test suspension (7.5.3) to the quaternary ammonium compound test solution (7.6.1 (b)), and 1 ml. of the same test suspension to one 99-ml. quantity of control solution (7.6.1 (a)) while the solutions are held in the waterbath.

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- (c) About 15 seconds before the exposure period (7.6.2 (d)) has expired, transfer aseptically 1 ml. of the test solution into each of three petri dishes, each containing 1 ml. of sterile inactivator solution (7.4); then add 1 ml. of the control solution to each of three petri dishes each containing 1 ml. of sterile inactivator solution. Mix thoroughly and allow to stand for 5 minutes. Add one tube of agar to each petri dish, mix thoroughly, allow to cool, invert and incubate at 37°C. (98°F.) for 48 hours.
- (d) *Exposure Period.* - The exposure period shall be that stated on the label for the particular dilution which is being tested.
- (e) After the incubation period has elapsed, count with the aid of a colony counter the colonies on each of the two sets of plates. Ensure that the colonies counted are derived from survivors of the test organisms used and are not due to contamination. Calculate the percentage kill from the average result for the test solution and that for the control.

7.6.3. Repeat the test procedure described above, using the *E. coli* test suspension.

ANNEXURE D

SOUTH WEST AFRICA

FOOD, DRUGS AND DISINFECTANTS ORDINANCE, 1952 (ORDINANCE 36 OF 1952)

[now replaced by the Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979]

**FORM OF APPLICATION FOR GENERAL WARRANTY AND CERTIFICATE OF
 REGISTRATION**

(To be submitted in duplicate).

To the Director of Health Services,
 WINDHOEK.

I hereby apply for registration of a "General Warranty" under the above-mentioned ordinance in respect of the following article -

Name and general nature of article:

Name and address of producer or manufacturer:

Specifications of the articles are annexed hereto, giving particulars as to (a) place of production or manufacture; (b) nature and source of ingredients; (c) mode or method of production or 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 R10-50, being the registration fee prescribed by the regulations.

Signed

Place:

Date:

CERTIFICATE OF REGISTRATION.

I certify that samples of the abovementioned article and label have been examined and found to be in accordance with the requirements of the ordinance and regulations.

REGULATIONS
Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979
Regulations relating to the Standards of Food, Drugs and Disinfectants

The sale of the article, having the same composition and labelling as the sample submitted, under a “General Warranty” given by of under section 28(3) of the ordinance and subject to the provisions of the ordinance and regulations, is hereby approved.

A copy of such warranty, to which serial number has been assigned, has been duly registered in this office.

.....
DIRECTOR OF HEALTH SERVICES

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 R2 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.

ANNEXURE E

SOUTH WEST AFRICA

FOOD, DRUGS AND DISINFECTANTS ORDINANCE, 1952 (ORDINANCE 36 OF 1952)

[now replaced by the Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979]

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, 1952 (Ordinance 36 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 analyzed 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:

REGULATIONS
Foodstuffs, Cosmetics and Disinfectants Ordinance 18 of 1979
Regulations relating to the Standards of Food, Drugs and Disinfectants

Date:

- (1) This report should be addressed to the -
 - (a) Director of Health Services, Windhoek;
 - (b) in the case of a sample submitted by a local authority authorized under section 2 (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) it attached.

THIS CERTIFICATE SHOULD BE FURNISHED IN DUPLICATE.