

(updated)

REGULATIONS GOVERNING THE ADDITIVES AND AMOUNTS AS WELL AS THE TOLERANCES, FOR CERTAIN SUBSTANCES IN WINE, OTHER FERMENTED BEVERAGES AND SPIRITS

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As amended by:

Government Notice No. R. 2171 of 28 September 1984

The Minister of Health, Welfare and Pensions has, in terms of section 15(1) and 7(b) of the Foodstuffs, Cosmetics and Disinfectants Act, 1972 (Act 54 of 1972), made the regulations set out in the Schedule hereto.

SCHEDULE

Definitions

1. For the purpose of these regulations and unless inconsistent with the content—
 - (i) “**Act 25 of 1957**” means the Wine, Other Fermented Beverages and Spirits Act, 1957 (Act 25 of 1957);
 - (ii) “**food additive**” means any substance which is not normally consumed as a foodstuff but which is intentionally added to a foodstuff for a technological (including organoleptic) purpose and which is present in the final product. The term does not include substances added for the purpose of improving nutritional value.

Requirements to be complied with

2.
 - (a) Notwithstanding any provision to the contrary in any other regulation, any foodstuff mentioned in column I of Annex A may have added to it any food additive specified opposite it in column II in a proportion not exceeding the number of milligrams per litre specified in column III.
 - (b) Where general or specific criteria of purity for the food additives mentioned in Annex A have been laid down by regulation, these shall apply.
3. The wood of any cask in which any alcoholic beverage is to be matured shall be in the natural state. Wood which has been impregnated, gummed, coloured, painted, coated or treated in any manner liable to impart substances harmful to human health shall not be used.
4. No person shall sell any alcoholic beverage mentioned in column I of Annex B which contains any of the substances mentioned in the heading of the subsequent columns in an amount exceeding that laid down in the corresponding line.

ANNEXURE A

| I Foodstuff | II Food additive | III Conditions and tolerances (mg/P) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|---|---|------------------|--------|-------------------|--------|----------------------|--------|------------------|--------|----------------|---|------------------------------|--------|--------------------|--------|------------------------|---|---------------|--------|------------------|--------|----------------|--------|---------------------|--------|--------------|--------|-----------------|--------|------------------------|--------|-----------------|---|
| Wine not otherwise specified..... | <p align="center"><i>Colourant</i></p> Caramel*..... <p align="center"><i>Preservative</i></p> Potassium sorbate..... Sulphur dioxide..... <p align="center"><i>Miscellaneous</i></p> Ammonium phosphate..... Calcium carbonate..... Calcium hydroxide..... Carbon dioxide..... Citric acid..... Di-ammonium phosphate..... L-Ascorbic acid..... Malic acid..... Metatartaric acid..... Nitrogen..... Potassium bitartrate..... Potassium carbonate..... Tannin..... Tartaric acid..... | GMP 200 (expressed as sorbic acid) 200 (added in the form of sodium metabisulphite, potassium metabisulphite or SO ₂ gas) GMP GMP GMP As specified by Act 25 of 1957 1 000 GMP GMP GMP GMP GMP GMP GMP GMP GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vermouth, wine aperitif and wine cocktail..... | <table border="1"> <thead> <tr> <th data-bbox="524 1163 625 1270"><i>Colour Index number</i></th> <th data-bbox="625 1163 976 1270"><i>Colourant</i></th> </tr> </thead> <tbody> <tr><td>1 6035</td><td>Allurared AC.....</td></tr> <tr><td>7 5120</td><td>Annatto extract.....</td></tr> <tr><td>1 8050</td><td>Azogeranine.....</td></tr> <tr><td>1 4720</td><td>Azorubine.....</td></tr> <tr><td>—</td><td>Beetroot red or betanin.....</td></tr> <tr><td>7 5130</td><td>Beta-carotene.....</td></tr> <tr><td>4 2090</td><td>Billiant blue FCF.....</td></tr> <tr><td>—</td><td>Caramel*.....</td></tr> <tr><td>7 5810</td><td>Chlorophyll.....</td></tr> <tr><td>7 5470</td><td>Cochineal.....</td></tr> <tr><td>4 5430</td><td>Erythrosine BS.....</td></tr> <tr><td>4 4090</td><td>Green S.....</td></tr> <tr><td>1 6255</td><td>Ponceau 4R.....</td></tr> <tr><td>1 5985</td><td>Sunset yellow FCF.....</td></tr> <tr><td>1 9140</td><td>Tartrazine.....</td></tr> </tbody> </table> | <i>Colour Index number</i> | <i>Colourant</i> | 1 6035 | Allurared AC..... | 7 5120 | Annatto extract..... | 1 8050 | Azogeranine..... | 1 4720 | Azorubine..... | — | Beetroot red or betanin..... | 7 5130 | Beta-carotene..... | 4 2090 | Billiant blue FCF..... | — | Caramel*..... | 7 5810 | Chlorophyll..... | 7 5470 | Cochineal..... | 4 5430 | Erythrosine BS..... | 4 4090 | Green S..... | 1 6255 | Ponceau 4R..... | 1 5985 | Sunset yellow FCF..... | 1 9140 | Tartrazine..... | 100 100 100 100 30 100 25 GMP 30 30 30 100 100 100 100 100 |
| <i>Colour Index number</i> | <i>Colourant</i> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 6035 | Allurared AC..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 5120 | Annatto extract..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 8050 | Azogeranine..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 4720 | Azorubine..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| — | Beetroot red or betanin..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 5130 | Beta-carotene..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 2090 | Billiant blue FCF..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| — | Caramel*..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 5810 | Chlorophyll..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 5470 | Cochineal..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 5430 | Erythrosine BS..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 4090 | Green S..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 6255 | Ponceau 4R..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 5985 | Sunset yellow FCF..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 9140 | Tartrazine..... | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

| I Food stuff | II Food additive | III Conditions and tolerances (mg/P) |
|---|---|---|
| Special late harvest wine as referred to in Act 25 of 1957..... | <i>Harmless natural flavourant of vegetable origin or extracts thereof.....</i> | GMP |
| | <i>Preservative</i> | |
| | Potassium sorbate | 200 (expressed as sorbic acid) |
| | Sulphur dioxide | 200 (added in the form of sodium metabisulphite, potassium metabisulphite or SO ₂ gas) |
| | <i>Miscellaneous</i> | |
| | Ammonium phosphate..... | GMP |
| | Calcium carbonate..... | GMP |
| | Calcium hydroxide..... | GMP |
| | Carbon dioxide..... | As specified by Act 25 of 1957 |
| | Citric acid..... | 1 000 |
| | Di-ammonium phosphate..... | GMP |
| | L-Ascorbic acid..... | GMP |
| | Malic acid..... | GMP |
| | Metatartaric acid..... | GMP |
| | Nitrogen..... | GMP |
| | Potassium bitartrate..... | GMP |
| | Potassium carbonate..... | GMP |
| | Tannin..... | GMP |
| | Tartaric acid..... | GMP |
| | <i>Preservative</i> | |
| | Potassium sorbate | 200 (expressed as sorbic acid) |
| | Sulphur dioxide..... | 200 (added in the form of sodium metabisulphite, potassium metabisulphite or SO ₂ gas) |

| I Food stuff | II Food additive | III Conditions and tolerances (mg/P) |
|---|--|---|
| Noble late harvest wine as re-ferred to in Act 25 of 1957 | <p style="text-align: center;"><i>Miscellaneous</i></p> Ammonium phosphate..... Calcium carbonate..... Calcium hydroxide..... Carbon dioxide..... Citric acid..... Di-ammonium phosphate..... L-Ascorbic acid..... Malic acid..... Metatartaric acid..... Nitrogen..... Potassium bitartrate..... Potassium carbonate..... Tannin..... Tartaric acid..... | GMP GMP GMP As specified by Act 25 of 1957 1 000 GMP GMP GMP GMP GMP GMP GMP GMP GMP GMP |
| | <p style="text-align: center;"><i>Preservative</i></p> Potassium sorbate..... Sulphur dioxide..... | 200 (expressed as sorbic acid) 300 (added in the form of sodium metabisulphite, potassium metabisulphite or SO ₂ gas) |
| Flavoured wine..... | <p style="text-align: center;"><i>Miscellaneous</i></p> Ammonium phosphate..... Calcium carbonate..... Calcium hydroxide..... Carbon dioxide..... Citric acid..... Di-ammonium phosphate..... L-Ascorbic acid..... Malic acid..... Metatartaric acid..... Nitrogen..... Potassium bitartrate..... Potassium carbonate..... Tannin..... Tartaric acid..... | GMP GMP GMP As specified by Act 25 of 1957 1 000 GMP GMP GMP GMP GMP GMP GMP GMP GMP GMP |
| | <p style="text-align: center;"><i>Preservative</i></p> Potassium sorbate..... Sulphur dioxide..... | 200 (expressed as sorbic acid) 200 (added in the form of sodium metabisulphite, potassium metabisulphite or SO ₂ gas) |

| I Food stuff | II Food additive | | III Conditions and tolerances (mg/P) |
|------------------|----------------------------|---|--|
| Gingerwine | <i>Colour Index number</i> | <i>Colourant</i> | |
| | 1 60 3 5 | Allurared AC..... | 1 00 |
| | 7 51 2 0 | Annatto extract..... | 1 00 |
| | 1 80 5 0 | Azogeranine..... | 1 00 |
| | 1 47 2 0 | Azorubine..... | 1 00 |
| | — | Beetroot red or betanin..... | 30 |
| | 7 51 3 0 | Beta-carotene..... | 1 00 |
| | 7 58 1 0 | Chlorophyll..... | 30 |
| | 7 54 7 0 | Cochineal..... | 30 |
| | 4 54 3 0 | Erythrosine BS..... | 30 |
| | 4 40 9 0 | Green S..... | 1 00 |
| | 4 20 9 0 | Brilliant blue FCF..... | 25 |
| | — | Caramel*..... | GMP |
| | 1 62 5 5 | Ponceau 4R..... | 1 00 |
| | 1 59 8 5 | Sunset yellow FCF..... | 1 00 |
| | 1 91 4 0 | Tartrazine..... | 1 00 |
| | | <i>Harmless natural flavourant of vegetable origin or extracts thereof.....</i> | GMP |
| | | <i>Miscellaneous</i> | |
| | | Agar-agar..... | GMP |
| | | L-Ascorbic acid..... | GMP |
| | | Calcium carbonate..... | GMP |
| | | Calcium hydroxide..... | GMP |
| | | Carbon dioxide..... | As specified by Act 25 of 1957 |
| | | Citric acid..... | 1 000 |
| | | Malic acid..... | GMP |
| | | Metatartaric acid..... | GMP |
| | | Nitrogen..... | GMP |
| | | Potassium bitartrate..... | GMP |
| | | Potassium carbonate..... | GMP |
| | | Tannin..... | GMP |
| | Tartaric acid..... | GMP | |
| | <i>Colourant</i> | | |
| | Caramel*..... | GMP | |
| | <i>Preservative</i> | | |
| | Potassium sorbate..... | 200 (expressed as sorbic acid) | |
| | Sulphur dioxide..... | 200 (added in the form of sodium metabisulphite, potassium metabisulphite or SO ₂ gas) | |

| I Food stuff | II Food additive | III Conditions and tolerances (mg/P) |
|------------------------------|----------------------------|---|
| Other fermented beverages... | <i>Miscellaneous</i> | |
| | Ammonium phosphate | GMP |
| | Calcium carbonate | GMP |
| | Calcium hydroxide..... | GMP |
| | Carbon dioxide..... | As specified by Act 25 of 1957 |
| | Citric acid..... | 1 000 |
| | Di-ammonium phosphate..... | GMP |
| | L-Ascorbic acid..... | GMP |
| | Malic acid..... | GMP |
| | Metatartaric acid..... | GMP |
| | Nitrogen | GMP |
| | Potassium bitartrate | GMP |
| | Potassium carbonate..... | GMP |
| | Tannin..... | GMP |
| | Tartaric acid | GMP |
| | | |
| | | |
| | <i>Colourant</i> | |
| | Caramel* | GMP |
| | <i>Preservative</i> | |
| | Sulphur dioxide..... | 200, of which the free sulphur dioxide content shall not exceed 50 mg/P (added in the form of sodium metabisulphite, potassium metabisulphite or SO ₂ gas) |
| | <i>Miscellaneous</i> | |
| | Ammonium phosphate | GMP |
| | Calcium carbonate | GMP |
| | Calcium citrate..... | GMP |
| | Calcium malate | GMP |
| | Carbon dioxide..... | GMP |
| | Citric acid..... | GMP |
| Di-ammonium phosphate..... | GMP | |
| L-Ascorbic acid..... | GMP | |
| Malic acid..... | GMP | |
| Potassium carbonate..... | GMP | |
| Potassium citrate..... | GMP | |
| Potassium malate..... | GMP | |
| Sodium carbonate..... | GMP | |
| Sodium citrate | GMP | |
| Sodium malate | GMP | |
| Tannin..... | GMP | |
| Tartaric acid | GMP | |

| I Food stuff | II Food additive | III Conditions and tolerances (mg/P) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--|---|------------------|--|---------|-------------------|-----|---------|----------------------|-----|---------|-------------------|-----|---------|----------------|-----|---|------------------------------|----|---------|---------------------|-----|---------|-------------------------|----|---|----------------|----|---------|------------------|----|---------|-----------------|-----|---------|---------------------|----|---------|--------------|-----|---------|-----------------|-----|---------|------------------------|-----|---------|-----------------|-----|--|
| Beverages referred to in section 7(2) of Act 25 of 1957..... | <i>Colourant</i> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Caramel* | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | <i>Preservative</i> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Sulphur dioxide | 200, of which the free sulphur dioxide content shall not exceed 50 mg/P (added in the form of sodium metabisulphite, potassium metabisulphite or SO ₂ gas) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | <i>Miscellaneous</i> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Ammonium phosphate | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Calcium carbonate | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Calcium citrate | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Calcium malate | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Carbon dioxide | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Citric acid | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Di-ammonium phosphate | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | L-Ascorbic acid | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Malic acid | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Potassium carbonate | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Potassium citrate | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Potassium malate | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Sodium carbonate | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Sodium citrate | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | Sodium malate | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Tannin | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Tartaric acid | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Liqueur, spirit aperitif and spirit cocktail..... | <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;"><i>Colour Index number</i></th> <th style="text-align: center;"><i>Colourant</i></th> <th></th> </tr> </thead> <tbody> <tr> <td>1 60 35</td> <td>Allurared AC.....</td> <td>100</td> </tr> <tr> <td>7 51 20</td> <td>Annatto extract.....</td> <td>100</td> </tr> <tr> <td>1 80 50</td> <td>Azogeranine</td> <td>100</td> </tr> <tr> <td>1 47 20</td> <td>Azorubine.....</td> <td>100</td> </tr> <tr> <td>—</td> <td>Beetroot red or betanin.....</td> <td>30</td> </tr> <tr> <td>7 51 30</td> <td>Beta-carotene</td> <td>100</td> </tr> <tr> <td>4 20 90</td> <td>Brilliant blue FCF.....</td> <td>30</td> </tr> <tr> <td>—</td> <td>Caramel*</td> <td>30</td> </tr> <tr> <td>7 58 10</td> <td>Chlorophyll.....</td> <td>30</td> </tr> <tr> <td>7 54 70</td> <td>Cochineal</td> <td>100</td> </tr> <tr> <td>4 54 30</td> <td>Erythrosine BS.....</td> <td>25</td> </tr> <tr> <td>4 40 90</td> <td>Green S.....</td> <td>GMP</td> </tr> <tr> <td>1 62 55</td> <td>Ponceau 4R.....</td> <td>100</td> </tr> <tr> <td>1 59 85</td> <td>Sunset yellow FCF.....</td> <td>100</td> </tr> <tr> <td>1 91 40</td> <td>Tartrazine.....</td> <td>100</td> </tr> </tbody> </table> | <i>Colour Index number</i> | <i>Colourant</i> | | 1 60 35 | Allurared AC..... | 100 | 7 51 20 | Annatto extract..... | 100 | 1 80 50 | Azogeranine | 100 | 1 47 20 | Azorubine..... | 100 | — | Beetroot red or betanin..... | 30 | 7 51 30 | Beta-carotene | 100 | 4 20 90 | Brilliant blue FCF..... | 30 | — | Caramel* | 30 | 7 58 10 | Chlorophyll..... | 30 | 7 54 70 | Cochineal | 100 | 4 54 30 | Erythrosine BS..... | 25 | 4 40 90 | Green S..... | GMP | 1 62 55 | Ponceau 4R..... | 100 | 1 59 85 | Sunset yellow FCF..... | 100 | 1 91 40 | Tartrazine..... | 100 | |
| | <i>Colour Index number</i> | <i>Colourant</i> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 1 60 35 | Allurared AC..... | 100 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 7 51 20 | Annatto extract..... | 100 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 1 80 50 | Azogeranine | 100 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 1 47 20 | Azorubine..... | 100 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | — | Beetroot red or betanin..... | 30 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 7 51 30 | Beta-carotene | 100 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 4 20 90 | Brilliant blue FCF..... | 30 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | — | Caramel* | 30 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 7 58 10 | Chlorophyll..... | 30 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 7 54 70 | Cochineal | 100 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 4 54 30 | Erythrosine BS..... | 25 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 4 40 90 | Green S..... | GMP | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 1 62 55 | Ponceau 4R..... | 100 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | 1 59 85 | Sunset yellow FCF..... | 100 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 91 40 | Tartrazine..... | 100 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

| I Food stuff | II Food additive | III Conditions and tolerances (mg/P) |
|---|--|--|
| Brandy, wine brandy (cognac type) and grape brandy..... | <i>Harmless natural flavourant of vegetable origin or extracts thereof</i> | GMP |
| | Cane sugar..... | As specified by Act 25 of 1957 |
| | Sodium chloride..... | GMP (liqueur only) |
| | Tannin..... | GMP |
| Gin..... | <i>Harmless natural flavourant of vegetable origin or extracts thereof</i> | GMP |
| | Cane sugar..... | 15 000 (expressed as in-vert sugar) |
| | Caramel*..... | GMP |
| | Tannin..... | GMP |
| Malt whisky, blended whisky and whisky... | Cane sugar..... | 15 000 (expressed as in-vert sugar) |
| | Sodium chloride..... | GMP |
| | Tannin..... | GMP |
| | Caramel*..... | GMP |
| Rum and blended rum. | Tannin..... | GMP |
| | Caramel*..... | GMP |

* Shall not be manufactured by the ammonium process and shall not contain more than 200 mg/kg 4-methylimidazole.

GMP — means the amount permitted in accordance with prevailing good manufacturing practice.

ANNEXURE B

mg/P

| I Food stuff | II Arsene | III Boron expressed as boracic acid | IV Bromine (Br) | V Fluoride (F) | VI Calcium | VII Copper | VIII Mercury | IX Lead | X Selenium | XI Zinc | XII Tin |
|--|--------------|--|-----------------------|----------------------|---------------|---------------|-----------------|------------|---------------|------------|------------|
| All alcoholic beverages listed in column I of Annex A | 0,2 | 80 | 1,0 | 1,7 | 0,015 | 7,0 | 0,05 | 0,5 | 1,0 | 5,0 | 250 |