

**DRAFT AMENDMENT OF REGULATION 19, FOOD REGULATIONS 1985
(Harmonisation of food additives provisions with the Codex Standard)**

Malaysia is proposing to amend Regulation 19, Food Regulations 1985 to harmonize the food additive provisions under the Food Regulations 1985 with Codex Standard (Codex Commodity Standard and Codex General Standard for Food Additive (GSFA). The proposed draft amendment prescribes that food additives as listed in Table IV of the Sixth B Schedule and food additives permitted under the Codex Alimentarius except for cyclamate is permitted to be added to food.

The proportion of the addition of food additives to food shall not exceed the maximum proportion as prescribed under Table IV and Codex Standard. Where no maximum proportion is prescribed, the food additives shall be used in accordance with good manufacturing practice (GMP).

The proposed draft amendment also prescribes that the purity of the permitted food additive shall conform to the specification as prescribed in Table III of the Sixth B Schedule. Where no standard is prescribed in Table III, the purity shall conform to specifications as recommended by the Joint Food and Agriculture Organisation of the United Nations and World Health Organisation (FAO/WHO) Expert Committee on Food Additive (JECFA).

Table III of Sixth B Schedule

SIXTH (B) SCHEDULE (Regulation 19)	
STANDARD FOR CERTAIN PERMITTED FOOD ADDITIVE	
TABLE III	
1. Enzymatically modified stevia	
It shall be a substance obtained by using enzymatic process on stevia extract in the form of a white or yellowish powder, odourless and has a sweet taste.	
Assay	not less than 60 per cent of steviol compounds and not more than 15 per cent of non-reacting steviol compounds on a dry weight basis
Melting point	196°C to 198°C
Ash	not more than 1 per cent
Loss on drying	6 per cent water on drying at 105°C for 2 hours

2. Ice structured protein

Ice structuring protein type III HPLC 12 preparation is a protein excreted from the fermentation of a genetically modified yeast (*Saccharomyces cerevisiae*) to which a synthetic gene encoding for the protein has been inserted into the yeast's genome.

Assay	Not less than 5 g/L active ice structuring protein type III HPLC 12
pH	3.0+/-0.5
Ash	Not more than 2%
Appearance	Light brown aqueous preparation
Heavy metals	Not more than 2 mg/L
Microbial limits	
Total microbial count	<3000 per g
Coliforms	<10 per g
Yeast and mould count	<100 per g
<i>Listeria</i> sp.	Absent in 25 g
<i>Salmonella</i> sp.	Absent in 25 g
<i>Bacillus cereus</i>	<100 per g

Table IV of Sixth B Schedule

SIXTH (B) SCHEDULE (Regulation 19)			
PERMITTED FOOD ADDITIVE TABLE IV			
Food Additive	Functional class	Food	Maximum permitted proportion
4-hexylresorcinol	Antioxidant	fresh, chilled and frozen crustacean	2 mg/kg (residue in the final product)
Enzymatically modified stevia	Sweetener	Flavoured milk Filled milk Cultured milk Ice cream Ice confection Pickle Canned fruit, canned fruit cocktail	200 m/kg 330 mg/kg 330 mg/kg 330 mg/kg 270 mg/kg 100 mg/kg 330 mg/kg 360 mg/kg

		Jam, fruit jelly, marmalade Chutney Candied fruit or glazed fruit or crystallized fruit, Candied peel Fruit pulp, Fruit puree or fruit paste Table confection Dried or dehydrated vegetable Canned vegetable Peanut butter Tomato paste, tomato pulp, tomato puree Sugar confection Chewing gum Prepared cereal food Flour confection Soya bean milk, soya bean drink Meat paste Prepared fish Seri kaya Table-top sweetening substance Soup, soup stock Salad dressing, mayonnaise Chilli sauce, tomato sauce Fish sauce, oyster sauce, oyster flavoured sauce Soya sauce or soya bean sauce or kicap Blended HVP sauce, hydrolysed vegetable protein sauce Soft drink Tea mix, premix coffee	330 mg/kg 40 mg/kg 330 mg/kg 350 mg/kg 40 mg/kg 70 mg/kg 330 mg/kg 165 mg/kg 700 mg/kg 3500 mg/kg 350 mg/kg 165 mg/kg 200 mg/kg 100 mg/kg 100 mg/kg 330 mg/kg GMP 50 mg/kg 350 mg/kg 350 mg/kg 350 mg/kg 30 mg/kg 165 mg/kg 200mg/kg 200mg/kg 200mg/kg 200mg/kg
Ice structured protein	Stabilizer	Ice cream Dairy ice cream	100 mg/l 100 mg/l
Paprika oleoresin	Colour	Pasta Prepared cereal food Bread Flavoured milk Lactose hydrolyzed milk Butter Cheese, processed cheese, cheese paste, cheese spread or cheese mixture, club cheese	GMP

		<p> Cultured milk Ice cream Soft brown sugar, coloured sugar and icing sugar Sweetened creamer Non dairy creamer Flour confection Sugar confection Ice confection Table confection Manufactured meat and casing Fish paste, Fish sauce Belacan, cincalok, pekasam Oyster sauce and oyster flavoured sauce Fish keropok Margarine Vanaspati blended cooking oil Dried vegetable, canned vegetable Tomato paste Fermented soya bean product Soup and soup stock Dried fruit, fruit puree Candied cherries , canned cherries and cherries in canned fruit cocktail Jam, Fruit jelly and marmalade Chilli sauce, Tomato sauce Pickle Fruit syrup, fruit cordial or fruit squash. Fruit juice drink and Fruit drink Flavoured syrup or flavoured cordial Flavoured drink Soft drink base or soft drink premix Botanical beverage mix. Wine cocktail, vermouth or wine aperitif Beer, lager, ale or stout Brandy, rum, whisky, liqueur and </p>	
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