

[Am. PU (A)
162/88,
90/99,318/12]

FIRST SCHEDULE

(Regulation 3)

FOOD REQUIRING WRITTEN WARRANTY

Canned food for infants and children
Cereal-based food for infants and children
Colouring substance
Flavouring substance
Full cream milk powder
Infant formula
Skimmed milk powder
Tea, tea dust, tea extract and scented tea

SECOND SCHEDULE
(Regulation 6)
FOOD ACT 1983
FOOD REGULATIONS 1985
LABEL FOR FOOD SAMPLE

(Serial No.)
FOOD REGULATIONS 1985 (Regulations 6) (Office Stamp)
Sample Reference No.
Sample of
.....
Date
.....
This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.
(Serial No.)
FOOD REGULATIONS 1985 (Regulations 6) (Office Stamp)
Sample Reference No.
Sample of
.....
Date
.....
This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.
(Serial No.)
FOOD REGULATIONS 1985 (Regulations 6) (Office Stamp)
Sample Reference No.
Sample of
.....
Date
.....
This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

(Serial No.)

FOOD REGULATIONS 1985

(Regulations 6)

LABEL FOR FOOD SAMPLE

Sample Reference No.

Sample of

Date

Date and time of collection

By whom collected

Designation

.....

Address

.....

Alleged contents of package

From whom obtained

Name

Address

.....

This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

(Serial No.)

FOOD REGULATIONS 1985

(Regulations 6)

(Office Stamp)

Sample Reference No.

Sample of

.....

Date

.....

This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

THIRD SCHEDULE
 FORM A
 (Regulation 7 (1))
 FOOD ACT 1983
 FOOD REGULATIONS 1985
REQUEST FOR ANALYSIS OF FOOD SAMPLE

Office Ref. No.

Pejabat Kesihatan

.....

 Date :

The Analyst,

.....

I am sending herewith *sample of food/appliance personally/through
 /by A.R registered mail* for your analysis and report.

(name of authorized officer)

This sample is contained in a sealed *bottle/package/container and labelled as follows :

<i>Sample Reference No.</i>	<i>*Type of Food/Appliance</i>	<i>Date of sample taken</i>
1.
2.
3.

The type of analysis required for the sample is as follows:

<i>Sample Reference No.</i>	<i>Type of Analysis</i>
1.
2.
3.

.....

Name and Designation of Authorised Officer

(NOTE – This sample has been taken in accordance with the procedures laid down by the Food Regulations 1985)

**Delete where not applicable*

FORTH SCHEDULE
(Regulation 7 (2))
FOOD ACT 1983
FOOD REGULATIONS 1985
ANALYST'S CERTIFICATE

LABORATORY NO:
To
.....
.....

I, the undersigned, an analyst appointed under the Food Act 1983, do hereby certify that on the day of, 20.....

*there was handed to me by

.....

*I had received by A.R. registered mail from

a sample of with Sample Reference No.for
analysis in a *labeled/marked

.....
.....
.....
.....
.....

and sealed

and that I have analysed the same before any change had been taken place in the constitution of the food that would interfere with the analysis, and that the result of my analysis is as follows:

.....
.....
.....
.....
.....
.....

As witness my hand, this hour day of, 20.....

.....
.....
.....
.....

(Name and Designation of Analyst)

*Delete where not applicable

[Am. PU (A)
162/88,
90/99,
318/12]

FIFTH SCHEDULE
(Regulation 14)
FOOD REQUIRING DATE MARKING

Biscuit, bread
Canned food for infants and children
Cereal-based food for infants and children
Chocolate, white chocolate and milk chocolate
Coconut cream, coconut milk, coconut paste, coconut cream powder and dessicated coconut
Edible fat and edible oil other than margarine in hermetically sealed containers
Fish ball or fish cake
Food additives with a shelf life of less than 18 months
Infant formula
Liquid egg, liquid egg yolk, liquid egg white, dried egg, dried egg yolk, and dried egg white
Low energy form of any food which requires date marking
Meat product in non-hermetically sealed containers
Milk and milk product other than ice cream which is less than 200 ml in volume and hard cheese
Non-carbonated pasteurized soft drink and non-carbonated U.H.T. soft drink
Nutrient supplement or preparation of nutrient supplement sold as food
Pasteurized fruit juice
Pasteurized vegetable juice
Peanut butter
Sauce
Seri Kaya
Special purpose food

FIFTH A SCHEDULE

(Regulation 18c)

[Ins. PU (A)
88/03]

TABLE I

CONDITIONS FOR NUTRIENT CONTENTS FOR USE OF NUTRITION CLAIMS

<i>Component</i>	<i>Claim</i>	<i>Conditions</i>
A.		<i>Not more than</i>
Energy	Low Free	40 kcal (170 kJ) per 100 g (solids) or 20 kcal (80 kJ) per 100 ml (liquids) 4 kcal per 100 ml or 100 g
Fat	Low Free	3 g per 100 g (solids) 1.5 g per 100 ml (liquids) 0.15 per 100 g (or 100 ml)
Saturated Fat	Low Free	1.5 g per 100 g (solids) 0.75 g per 100 ml (liquids) and 10 per cent of total energy of the food 0.1 g per 100 g (solids) 0.1 g per 100 ml (liquids)
Cholesterol	Low Free	0.02 g per 100 g (solids) 0.01 g per 100 ml (liquids) 0.005 g per 100 ml (solids) 0.005 g per 100 ml (liquids)
Trans Fatty Acids	Low Free	1.5 g per 100 g (solids) 0.75 g per 100 ml (liquids) and 10 per cent of total energy of the food 0.1 g per 100 g (solids) 0.1 g per 100 ml (liquids)
Sugar	Low Free	5 g per 100 g (solids) 2.5 g per 100 ml (liquids) 0.5 g per 100 g (solids) 0.5 g per 100 ml (liquids)
Sodium	Low Very Low Free	0.12 g per 100 g (solids) 0.06 g per 100 ml (liquids) 0.04 g per 100 g (solids) 0.02 g per 100 ml (liquids) 0.005 g per 100 g (solids) 0.005 g per 100 ml (liquids)

TABLE II
CONDITIONS FOR NUTRIENT CONTENTS FOR USE OF NUTRITION CLAIMS

<i>Component</i>	<i>Claim</i>	<i>Conditions</i>
<i>B.</i>		
<i>Not Less Than</i>		
Protein*	Source	10 per cent of NRV per 100 g (solids) 5 per cent of NRV per 100 ml (liquids)
	High	or 5 per cent of NRV per 100 kcal (at least 2 times the values for “source”)
Vitamins and Minerals	Source	15 per cent of NRV per 100 g (solids) 7.5 per cent of NRV per 100 ml (liquids)
	High	or 5 per cent of NRV per 100 kcal (at least 2 times the values for “source”)
Total Dietary Fibre	Source	3 g per 100 g (solids) 1.5 g per 100 ml (liquids)
	High	6 g per 100 g (solids) 3 g per 100 ml (liquids)
Oat Soluble Fibre (b-glucan)**	Source	2 g per 100 g (solids)
Total Sialic Acid	Source	Not less than: 36 mg per 100 kcal (24 mg per 100 ml) Not more than: 67 mg per 100 kcal (45 mg per 100 ml)
Plant Sterol/Plant Stanol @	Source	1.3 g per 100 g (solids) 160 mg per 100 ml (liquids) (where the product is added with plant sterol or plant stanol, the daily serving provide more than 3 g plant sterol or plant stanol per day)
Inulin	Source	2 g per serving
Oligofructose	Source	1.25 g per serving

Note: (*) Nutrient Reference Value

Protein (g) 50;

(**) for “Oat Soluble Fibre” nutrient function claim, the food shall also contain total dietary fibre of not less than an amount required to claim as “Source”;

(@) only in milk, milk products, soya bean milk and soya bean drink.

[Am. PU (A)
162/88, 521/92,
123/95, 90/99,
131/02, 318/12]

SIXTH SCHEDULE

(Regulation 20)

PERMITTED PRESERVATIVE THAT MAY BE ADDED TO SPECIFIED
FOOD AND THE MAXIMUM PERMITTED PROPORTION IN
EACH CASE

TABLE I

(1) Food	PRESERVATIVE [Maximum permitted proportion in milligram per kilogram (mg/kg)]		
	(2) Sulphur Dioxide (or sulphites calculated as sulphur dioxide)	(3) Benzoic acid (or sodium benzoate calculated as benzoic acid)	(4) Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)
Cheese, processed cheese, cheese paste and dried cheese	Nil	Nil	1,000
Chilli slurry	Nil	1,000	Nil
Cider	200	Nil	Nil
Curry paste	Nil	350	Nil
Coconut milk	Nil	1000	Nil
Dextrose anhydrous and dextrose monohydrates	20	Nil	Nil
Edible gelatin	1,000	Nil	Nil
Essence and flavouring emulsion	800	350	800
Fermented soya bean product	Nil	1,000	Nil
Fish paste, belacan, cincalok, otak udang, pekasam, fish ball and fish cake	Nil	750	Nil
Flavoured drink concentrate requiring more than 50 times dilution and the addition of sugar	Nil	*2,000	Nil
Fresh uncut fruit (the edible portion)	30	Nil	Nil
Fructose	20	Nil	Nil
Fruit – candied; dried; dried candied (including kundur, peel and sugar coated nutmeg)	2,000	350	500
Fruit juice – concentrated	350	800	800
Fruit juice – for direct consumption	140	350	350
Fruit nectar – concentrated	350	800	800
Fruit nectar for direct consumption	140	350	350
Fruit pickle (including drained form)	550	750	750
Fruit (preserved) not otherwise specified in this Schedule	550	750	750
Fruit pulp	350	1,000	1,000
Fruit pulp for manufacturing	1,000	1,000	1,000
Ginger (fry)	150	Nil	Nil

(1) Food	PRESERVATIVE [Maximum permitted proportion in milligram per kilogram (mg/kg)]		
	(2) <i>Sulphur Dioxide</i> (or sulphites calculated as sulphur dioxide)	(3) <i>Benzoic acid</i> (or sodium benzoate calculated as benzoic acid)	(4) <i>Sorbic acid</i> (or its sodium, calcium or potassium salts calculated as sorbic acid)
Glucose	40	Nil	Nil
Glucose syrup	300	Nil	Nil
High fructose glucose syrup	40	Nil	Nil
Icing sugar	20	Nil	Nil
Jam, fruit jelly (including jelly strips in peanut butter) and marmalade	100	450	450
Jam, fruit jelly and marmalade as low energy food	100	450	450
Margarine	Nil	1,000	1,000
Meat – uncooked manufactured other than meat-burger	150	Nil	400
Pectin and jam setting compound	250	Nil	Nil
Perry	200	Nil	Nil
Pickle other than fruit pickle and vegetable pickle	140	350	350
Sauce not otherwise specified in this Schedule	300	750	750
Soft drink for direct consumption excluding mineral water	140	350	350
Soft drink requiring dilution	*350	*800	*800
Soya sauce, hydrolysed vegetable protein sauce, hydrolysed plant protein sauce, blended hydrolysed vegetable protein sauce, blended hydrolysed plant protein sauce, oyster sauce and fish sauce	400	1,000	1,000
Sugar	20	Nil	Nil
Tomato – pulp, paste and puree	100	Nil	Nil
Topping	230	800	800
Vegetable – dried; salted; pickled; dried salted; dried pickled	2,000	750	500
Vinegar – distilled, blended and artificial	70	Nil	Nil
Wine, wine cocktail, aerated wine, dry wine, sweet wine, fruit wine excluding cider and perry, vegetable wine, honey wine, rice wine and toddy	450	Nil	200

NOTE:

1. In places where the word “Nil” appears, it means that the substance is prohibited in that food.
2. “*” indicates level before dilution.

TABLE II

(1) Food	(2) Preservative
Bread	Propionic acid and its sodium, potassium and calcium salts
Canned meat, canned manufactured meat	Sodium nitrate Sodium nitrate Potassium nitrate Potassium nitrite
Canned meat with other food	
Corned, cured, pickled or salted meat	
Colouring preparation (liquid form)	Benzoic acid
Flour confection	Sorbic acid and its sodium, potassium and calcium salts Propionic acid and its sodium, potassium and calcium salts

[Ins. PU (A)
421/00]

SIXTH (A) SCHEDULE

(Regulation 20A)

PERMITTED ANTIMICROBIAL AGENT THAT MAY BE USED AND THE
MAXIMUM PERMITTED PROPORTION IN EACH CASE

TABLE I

(1) Application	ANTIMICROBIAL AGENT [Maximum permitted proportion in milligram per kilogram (mg/kg)]	
	(2) Chlorine dioxide (or chlorine (IV) oxide or chlorine peroxide)	(3) Hydrogen peroxide
*Ice for postharvest handling for fish	20	Nil

NOTE:

*The ice permitted to be used should be differentiated physically from edible ice for human consumption.

SEVENTH SCHEDULE
(Regulation 21)
PERMITTED COLOURING SUBSTANCE
TABLE I

[Am. PU (A)
162/88, 190/91,
123/95, 90/99,
405/09]

1. The following synthetic dyes are permitted to be used as colouring substances in food:

(1) Common Name of Colour	(2) Scientific Name	(3) Colour Index Number
Allura Red AC	disodium salt of 6-hydroxy-5-[(2-methoxy-5-methyl-4-sulfophenyl)-azol]-2-naphthalene-sulfonic acid	16035
Amaranth	trisodium salt of 1-(4-sulpho-1-naphthylazo)-2-naphthol-3:6-sulphonic acid	16185
Brilliant Black PN	tetrasodium salt of 8-acetamido-2-(7-sulpho-4-p-silphophenylazo-1-naphthylazo)-1-naphthol-3:5-disulphonic acid	28440
Brilliant Blue FCF	disodium salt of 4-[(4-N-ethyl-p-sulpho-benzylamino)-phenyl]-2-(2-sulpho-niumphenyl)-methylene[1-(N-ethyl-N-p-sulphobenzyl)- $\Delta^{2,5}$ -cyclohexadienimine]	42090
Carmoisine	disodium salt of 2-(4-sulpho-1-naphthylazo)-1-naphthol-4 sulphonic acid	14720
Chocolate Brown HT	disodium salt of 2:4-dihydroxy-3:5-di(4-sulpho-1-naphthylazo) benzyl alcohol	20285
Erythrosine BS	disodium or dipotassium salt of 2:4:5:7-tetraiodo-fluorescein	45430
Fast Green FCF	disodium salt of 4-[[4-N-ethyl-p-sulpho-benzylamino)-phenyl]-[4-hydroxy-2-sulphoniumphenyl)-methene]-[1-(N-ethyl-N-p-sulphobenzyl)- $\Delta^{2,5}$ cyclohexadienimine]	42053
Green S	disodium salt of di-(p-dimethylamino-phenyl)-2-hydroxy-3:6 disulphonaphthyl-methanol anhydride	44090
Indigotine	disodium salts of a mixture of indigo 5:5'-disulphonic acid and indigo-5:7'-disulphonic acid	73015
Ponceau 4R	trisodium salt of 1-(4-sulpho-1-naphthylazo)-2-naphthol-6:8-disulphonic acid	16255
Quinoline Yellow	disodium salt of disulfonates of 2-(2-quinolyl) indan-1, 3-dione	47005
Sunset Yellow FCF	disodium salt of 1-p-sulphophenylazo-2-naphthol-6-sulphonic acid	15985
Tartrazine	trisodium salt of 5-hydroxyl-p-sulpho-phenyl-4-sulpho-phenylazopyrazole-3-carboxylic acid	19140

2. The colour index numbers specified in column (3) of the Table above refer to the numbers allotted in the edition of the Colour Index published in 1971 jointly by the Society of Dyers and Colourists of the United Kingdom and the Association of Textiles Chemists and Colourists of the United States of America.

3. The synthetic dyes specified in the Table above shall conform to the following standard:

Pure dye	minimum percentage 85%
Water insoluble matter	maximum percentage 0.1%
Subsidiary dye	maximum percentage 4%
Ether extractable matter	maximum percentage 0.2%
Intermediates	maximum percentage 0.5%

Provided that the minimum percentage of pure dye and the maximum percentage of subsidiary dye for Brilliant Black PN and Chocolate Brown' HT shall be as follows:

Pure dye	minimum percentage 70%
Subsidiary dye	maximum percentage 15%

TABLE II

1. Other colouring substances permitted to be used in food:
 - (1) Carmine (colour obtained and prepared from cochineal) and caramel.
 - (2) The following colouring matter natural to edible fruits or vegetables: annatto, anthocyanin, beet red, carotene, chlorophyll, saffron, turmeric or their pure colouring principles whether isolated from such natural colours or produced synthetically.
 - (3) B-apo-8'-Carotenal and ethyl ester of B-apo-8'-Carotenoic acid and Canthaxan-thino.
 - (4) Bole or iron oxide, titanium dioxide, and solely for the external colouring of dragees and the decoration of sugarcoated flour confectionery.
 - (5) The Aluminium salts (Lakes) of any of the scheduled synthetic dyes as in Table I.
2. (*Deleted*)

TABLE III PERMITTED DILUENTS

The following diluents are permitted to be used in colouring preparation:

1. For colouring preparation in powdered form:
 - anhydrous sodium sulphate
 - sodium chloride
 - sucrose
 - dextrose
 - cornflour
 - starch
2. For colouring preparation in liquid form:
 - water
 - ethyl alcohol
 - edible oil
 - sugar syrup
 - sorbitol
 - glycerine
 - propylene glycol

EIGHTH SCHEDULE
(Regulation 22)

TABLE I
PROHIBITED FLAVOURING SUBSTANCE

The following flavouring substances are prohibited to be added into food:

- Cade oil
- Cocaine
- Nitrobenzene
- Any other flavouring substance that is injurious or likely to be injurious to health

TABLE II
MAXIMUM PERMITTED PROPORTION OF CERTAIN NATURAL TOXICANTS RESULTING FROM THE ADDITION OF NATURAL FLAVOURING SUBSTANCES INTO FOODS

(1) Natural toxicants	(2) Food	(3) Maximum permitted proportions in milligram per kilogram (mg/kg)
Agaric acid	Beverages other than alcoholic beverages and shandy	20
	Alcoholic beverages, shandy, food containing mushroom... ..	100
	Other processed foods	20
Total hydrocyanic acid	Beverages other than alcoholic beverages and shandy	1
	Alcoholic beverages and shandy	1 (per 1% alcohol content)
	Sugar confection other than marzipan	25
	Marzipan	50
	Stone fruit juice	5
Pulegone	Other processed foods	1
	Beverages other than peppermint or mint flavoured beverages	100
	Peppermint or mint flavoured beverages	250
	Mint sugar confectionery	350
Quassin	Other processed foods	25
	Beverages other than alcoholic beverages and shandy	5
	Alcoholic beverages, shandy	50
Quinine	Other processed foods	5
	Beverages other than alcoholic beverages and shandy	85
	Alcoholic beverages, shandy	300
Thujones	Other processed foods	0.1
	Beverages other than alcoholic beverages and shandy	0.5
	Alcoholic beverages containing < 25 per cent volume per volume of alcohol	5
	Alcoholic beverages containing > 25 per cent volume per volume of alcohol	10
	Food containing sage	25
Other processed foods	0.5	

(1) Natural toxicants	(2) Food	(3) Maximum permitted proportions in milligram per kilogram (mg/kg)
Aloin	Alcoholic beverages Other processed foods	50 0.1
Berberine	Alcoholic beverages Other processed foods	10 0.1
Beta-azarone	Alcoholic beverages Other processed foods	1.0 0.1
Coumarin	Alcoholic beverages Prepared cereal food Sugar confection Table confection Flour confection Spices Other processed foods	10 20 10 5 15 10 2
Hypericine	Alcoholic beverages Other processed foods	2 0.1
Safrole	Alcoholic beverages containing < 25% alcohol by volume Alcoholic beverages containing > 25% alcohol by volume Fish products and meat products Food containing mace and nutmeg Soups and sauces Other processed foods	2 5 15 15 25 1
Santonin	Alcoholic beverages Other processed foods	1 0.1
Rue oil	Flour confection Ice cream, ice confection and frozen confection Sugar confection Other processed foods	10 10 10 4
Sparteïn	Alcoholic beverages Other processed foods	5 0.1
Teucrin A	Spirit and liqueur Other alcoholic beverages	5 2

NINTH SCHEDULE
(Regulation 23)
PERMITTED FLAVOUR ENHANCER

[Am. PU (A)
162/88]

1. *Monosodium salt of L-Glutamic Acid (Monosodium L-Glutamate)*

The above mentioned flavor enhancer shall contain not less than 99% of the monosodium salt calculated on a water-free basis, and derived solely from vegetables sources.

2. *Sodium or Calcium Salts of Guanylic Acid or Inosinic Acid or a combination of these*

The above mentioned flavor enhancers shall contain not less than 97% and not more than the equivalent of 102% of the sodium or calcium salt of guanylic or inosinic acid calculated on a water-free basis, and derived solely from animal or vegetables sources.

3. *Yeast extract or dried inactive yeast or autolyzed yeast or a combination of these*

The above mentioned flavor enhancers shall not contain more than 0.04 mg per gram of total folic acid (approximately 0.008 milligram of pteroylglumatic acid per gram of yeast) and derived solely from *Saccharomyces cerevisiae* or *Saccharomyces fragilis* or torula yeast (*Candida utilis*) or a combination of these.

TENTH SCHEDULE
(Regulation 24)
**PERMITTED ANTIOXIDANT THAT MAY BE ADDED TO SPECIFIED FOOD
AND THE MAXIMUM PERMITTED PROPORTION IN EACH CASE**

[Am. PU (A)
521/92, 90/99,
131/02]

TABLE I

ANTIOXIDANT								
[Maximum permitted proportion in milligram per kilogram (mg/kg)]								
(1) Food	(2) Propyl, octyl or dodecyl gallate or any mixture thereof	(3) Butylated hydroxy- anisole (BHA)	(4) Butylated hydroxyl- toluene (BHT)	(5) Any mixture of BHA and BHT	(6) Tertiary butyl- hydroquinon e (TBHQ)	(7) Any mixture of gallates with BHA or BHT or BHT and/or TBHQ	(8) Isopropyl citrate or Monoisoprop yl citrate	(9) Sodium erythrobat e
Chewing gum	Nil	200	200	200	Nil	Nil	Nil	Nil
Coconut cream, coconut cream powder and peanut butter	100	200	200	200	200	200	100	Nil
Edible oil and edible fat and ghee (on fat basis)	100	200	200	200	200	200 (gallates not to exceed 100 mg/kg)	100	Nil
Vitamin oil and concentrate	100	200	200	200	Nil	Nil	100	Nil
Partial glycerol ester	100	200	200	200	Nil	Nil	100	Nil
Essential oil including their flavouring constituent isolate and concentrate	100	200	200	200	Nil	Nil	100	Nil
Wine	Nil	Nil	Nil	Nil	Nil	Nil	Nil	100 mg/l

Note : In places where the word "Nil" appears, it means that the substance is prohibited in that food.

TABLE II
ANTIOXIDANT THAT MAY BE ADDED TO SPECIFIED FOOD

(1) Food	(2) Antioxidant
Coconut cream, coconut cream powder and peanut butter Edible oil and edible fat and ghee (on fat basis) Essential oil including its flavouring constituent isolate and concentrate Manufactured meat Vitamin oil and its concentrate	} Tocopherols
Coconut cream, coconut cream powder and peanut butter Edible oil and edible fat and ghee (on fat basis) Fruit nectar	} Ascorbic acid
Coconut cream, coconut cream powder and peanut butter Edible oil and edible fat and ghee (on fat basis)	} Ascorbic palmitate

[Am. PU (A)
131/02]

Note : The maximum permitted proportion of antioxidant added to food shall be governed by Good Manufacturing Practice (GMP)

[Am. PU (A)
162/88,
123/95, 90/99,
303/00,
384/00, 404/00,
160/04]

ELEVENTH SCHEDULE
(Regulation 25)
PERMITTED FOOD CONDITIONER

TABLE I

The following food conditioners listed under their class name are permitted in food :

1. *Emulsifiers and Anti-foaming agents*

Acetylated monoglycerides
Dimethylpolysiloxane
Glyceryl monostearate
Lecithins
Monoglycerides and diglycerides and their lactic, tartaric, diacetyl tartaric and citric acid esters
Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic, and, tribasic salt
Polyglycerol esters of fatty acid
Polyglycerol esters of interesterified ricinoleic acid
Polyoxyethylene sorbitan fatty acid esters
Propylene glycol alginate
Propylene glycol monoesters and diesters
Silicon dioxide amorphous
Sodium aluminium phosphate (basic)
Sodium and potassium pyrophosphates (tetrasodium and tetrapotassium diphosphates) and sodium and potassium acid pyrophosphates (disodium and dipotassium dihydrogen diphosphates)
Sodium and potassium salts of fatty acid which are derived from edible vegetable oil and edible vegetable fat
Sodium and potassium tripolyphosphates
Sodium, potassium and calcium polyphosphates
Sorbitan fatty acid esters
Stearoyl lactic acid and its sodium and calcium salt
Sucroglycerides
Sucrose esters of fatty acid

2. *Stabilisers, thickeners, modified starches and gelling agents*

Acacia (gum arabic)
Agar
Alginic acid and its sodium, potassium, calcium and ammonium salts, and propylene glycol alginate
Aluminium potassium sulphate
Ammonium salts of phosphatidic acid
Calcium chloride
Calcium, disodium ethylenediamine tetra-acetate
Calcium, trisodium and tripotassium citrate
Calcium glyconate
Calcium lactate
Calcium sulphate
Carbonate and bicarbonates of sodium, potassium, calcium and ammonium
Carob bean gum (locust bean gum)
Carrageenan
Casein and its sodium, calcium and potassium compounds
Powdered cellulose, methyl cellulose, methyl ethyl cellulose, croscarmellose sodium, sodium carboxymethyl cellulose, microcrystalline cellulose, hydroxypropyl cellulose, and hydroxypropyl methyl cellulose
Dextrin
Dioctyl sodium sulfosuccinate
Flour and starch
Furcelleran
Gelatin

Gellan gum
Guar gum
Karaya gum
Magnesium hydroxide
Modified starches
Nitrous oxide
Pectin
Penta potassium and penta sodium triphosphate (potassium and sodium tripolyphosphate)
Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic, and tribasic salts
Polydextrose
Potassium acetate
Potassium and calcium salts of hydrochloric acid
Potassium nitrate
Propylene glycol
Sodium and potassium pyrophosphate (tetrasodium and tetrapotassium diphosphate)
Sodium and potassium dihydrogen citrate
Sodium, potassium and calcium polyphosphate
Sorbitol
Tragacanth gum
Xanthan gum

3. *Acidity Regulators*

Acetic acid, citric acid, fumaric acid, lactic acid, malic acid, tartaric acid and the sodium, potassium and calcium salts of the acid set forth in this group
Adipic acid
Carbonates and bicarbonates of sodium, potassium, calcium, ammonium and magnesium
Glucono delta-lactone
Hydroxides of sodium, potassium, calcium and ammonium
Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic and tribasic salts
Sodium aluminium phosphate
Vinegar

4. *Enzymes*

Amylase
Amyloglucosidase
Bromelain
Catalase
Cellulase
Dextranase
Ficin
Glucanase
Glucose isomerase
Glucose oxidase
Invertase
Malt carbohydrases
Papain
Pectinase
Pepsin
Protease
Proteinase
Pullulanase
Rennet and protein coagulating enzymes
Lactase
Lipase

5. *Solvents*
 - Ethyl acetate
 - Ethyl alcohol
 - Glycerol, glyceryl monoacetate, glyceryl diacetate, and triacetin
 - Isopropyl alcohol
 - Propylene glycol

6. *Anticaking agent*
 - Aluminium silicate
 - Calcium aluminium silicate
 - Calcium phosphate tribasic
 - Calcium silicate
 - Magnesium carbonate
 - Magnesium oxide
 - Magnesium phosphohate tribasic
 - Magnesium silicate
 - Salts of myristic, palmitic and stearic acids with bases (sodium, potassium, calcium, aluminium, magnesium and ammonium)
 - Silicon dioxide amorphous
 - Sodium alumino silicate

TABLE II
FOOD CONDITIONER THAT MAY BE ADDED TO SPECIFIED FOOD

(1) Food	(2) Food Conditioner
Artificial sweetening substance	ethyl maltol magnesium stearate maltol microcrystalline cellulose polyethylene glycol (in tablet form only) polyvinylpyrrolidone silicon dioxide stearic acid tricalcium phosphate (in granular and powdered form only)
Beer	fining agents, sulphur dioxide and ascorbic acid
Bread	ammonium chloride calcium and sodium salt of fatty acid lactylates and fumarates transglutaminase
Cheese, processed cheese	transglutaminase
Chewing gum and bubble gum	β -cyclodextrin
Chocolate, white chocolate	polyglycerol polyricinoleate, beeswax, candelilla wax, shellac or carnauba wax
Colouring preparation (liquid form)	acidity regulators
Cultured milk or fermented milk	transglutaminase
Cured, pickled or salted fish	ascorbic acid sodium ascorbate isoascorbic acid sodium isoascorbate
Dried banana	ascorbic acid
Evaporated milk and evaporated filled milk	sodium salts of hydrochloric acid
Flavoured drink	β -cyclodextrin
Flavoured syrup	ascorbic acid
Flour	ascorbic acid benzoyl peroxide sulphur dioxide or sulphites
Flour confection	ammonium chloride calcium and sodium salts of fatty acid lactylates and fumarates
Fruit drink	ascorbic acid
Fruit juice and fruit pulp	ascorbic acid
Fruit juice drink	ascorbic acid
Ice cream	transglutaminase
Iodised table salt	sodium thiosulphate
Meat paste and manufactured meat	ascorbic acid sodium ascorbate isoascorbic acid sodium isoascorbate transglutaminase
Milk chocolate	beeswax, candelilla wax, shellac or carnauba wax
Pasta	sulphur dioxide, or sulphites transglutaminase,
Prepared fish, fish ball or fish cake	transglutaminase
Salt	potassium ferrocyanide sodium ferrocyanide ferric ammonium citrate
Soup, soup stock	succinic acid
Wheat flour and protein increased wheat flour for bread	L-cysteine azodicarbonamide, calcium peroxide
Wine, aerated wine, dry wine, sweet wine, fruit wine, vegetable wine and honey wine	fining agents polyvinylpyrrolidone

PERMITTED ADDED NUTRIENT

TABLE I

The following added nutrients are permitted in food:

1. ***Vitamin and mineral***

Pantothenic acid

Calcium pantothenate
D - pantothenic acid
D - pantothenyl alcohol
Panthenol
Sodium-D-pantothenate [*Ins. P.U. (A) 91/2017*]

Iron (III) - Casein Complex

Iron (Fe)

Carbonyl iron
Electrolytic iron
Ferric ammonium citrate
Ferric caseinate
Ferric citrate
Ferric gluconate
Ferric phosphate
Ferric pyrophosphate
Ferrous carbonate, stabilized
Ferrous citrate
Ferrous fumarate
Ferrous gluconate
Ferrous lactate
Ferrous succinate
Ferrous sulphate
Ferric orthophosphate [*Ins. P.U. (A) 91/2017*]
Ferric saccharate [*Ins. P.U. (A) 91/2017*]
Ferrous ammonium phosphate [*Ins. P.U. (A) 91/2017*]
Ferrous bisglycinate [*Ins. P.U. (A) 91/2017*]
Sodium ferric diphosphate [*Ins. P.U. (A) 91/2017*]
Sodium Iron EDTA (NaFe EDTA) [*Ins. P.U. (A) 91/2017*]
Hydrogen reduced iron
Sodium ferric pyrophosphate

Biotin (Vitamin H)

d-biotin

Folate

Folacin
Calcium-L-methyl-folate [*Ins. P.U. (A) 91/2017*]
N-Pteroyl-L-glutamic acid [*Ins. P.U. (A) 91/2017*]
Folic acid

Phosphorus (P)

Calcium phosphate, (mono, di and tri basic)

Magnesium phosphate (di and tri basic)
Potassium phosphate (mono and di basic)
Sodium phosphate (di basic)

Inositol

Myo inositol (meso inositol) [*Ins. P.U. (A) 91/2017*]

Iodine (I)

Potassium iodate
Potassium iodide
Sodium iodate
Sodium iodide

Potassium (K)

Potassium bicarbonate
Potassium carbonate
Potassium chloride
Potassium citrate
Potassium gluconate
Potassium glycerophosphate
Potassium hydroxide [*Ins. P.U. (A) 91/2017*]
Potassium L-lactate [*Ins. P.U. (A) 91/2017*]
Potassium phosphate (mono and di basic)

Calcium (Ca)

Calcium carbonate
Calcium chloride
Calcium citrate
Calcium gluconate
Calcium glycerophosphate
Calcium hydroxide [*Ins. P.U. (A) 91/2017*]
Calcium lactate
Calcium oxide
Calcium phosphate (mono, di and tri basic)
Calcium pyrophosphate
Calcium sulphate

Chloride (Cl)

Calcium chloride
Choline chloride
Magnesium chloride
Manganese chloride
Potassium chloride
Sodium chloride
Sodium chloride, iodized

Choline

Choline bitartrate
Choline chloride
Choline citrate [*Ins. P.U. (A) 91/2017*]
Choline hydrogen tartrate [*Ins. P.U. (A) 91/2017*]

Chromium (Cr III) [*Ins. P.U. (A) 91/2017*]

Chromium (III) sulphate
Chromium (III) chloride
Chromium (III) picolinate/Chromium picolinate (only permitted in formula dietary food)

Copper (Cu)

Copper gluconate
Cupric carbonate
Cupric citrate
Cupric sulphate

Magnesium (Mg) [*Subs. P.U. (A) 91/2017*]

Magnesium phosphate (di basic and tri basic)
Magnesium carbonate
Magnesium chloride
Magnesium oxide
Magnesium citrate
Magnesium sulphate
Magnesium acetate
Magnesium gluconate
Magnesium glycerol-phosphate
Magnesium hydroxide
Magnesium lactate

Manganese (Mn)

Manganese carbonate
Manganese chloride
Manganese citrate
Manganese sulphate
Manganese (II) gluconate [*Ins. P.U. (A) 91/2017*]
Manganese (II) glycerol-phosphate [*Ins. P.U. (A) 91/2017*]

Molybdenum (Mo VI) [*Ins. P.U. (A) 91/2017*]

Sodium molybdate
Ammonium molybdate

Selenium (Se) [*Ins. P.U. (A) 91/2017*]

Sodium hydrogen selenite

Sodium (Na)

Sodium ascorbate
Sodium bicarbonate
Sodium carbonate
Sodium chloride
Sodium chloride, iodized
Sodium citrate
Sodium ferric pyrophosphate
Sodium gluconate
Sodium hydroxide [*Ins. P.U. (A) 91/2017*]
Sodium iodate
Sodium iodide
Sodium lactate
Sodium pantothenate
Sodium phosphate (mono, di and tri basic)
Sodium sulphate
Sodium tartrate

Niacin/ Nicotinic acid

Nicotinamide/ Niacinamide

Pro vitamin A

Beta-carotene

Lutein [*Ins. P.U. (A) 91/2017*]**Riboflavin (Vitamin B2)**

Riboflavin

Riboflavin - 5-phosphate

Riboflavin 5' - phosphate sodium

Selenium

Sodium selenate

Sodium selenite

Milk - Protein Iron Complex (MPIC)Taurine [*Deleted P.U.(A) 306/2009: 40*]**Thiamine (Vitamin B1)**

Thiamin chloride hydrochloride

Thiamin hydrochloride

Thiamin mononitrate

Vitamin A

Retinol (Vitamin A alcohol)

Retinyl acetate (Vitamin A acetate)

Retinyl palmitate (Vitamin A palmitate)

Retinyl propionate

Vitamin B6

Pyridoxal

Pyridoxamine

Pyridoxine

Pyridoxine hydrochloride

Vitamin B12

Cyanocobalamin

Hydroxycobalamin

Vitamin C

Ascorbic acid

Ascorbyl-6-palmitate

Calcium ascorbate

Potassium-L-ascorbate [*Ins. P.U. (A) 91/2017*]

Sodium ascorbate

Vitamin D

Cholecalciferol-cholesterol

Vitamin D2 (Ergocalciferol)

Vitamin D3 (Cholecalciferol)

Vitamin E

d-alpha-tocopherol

dl-alpha-tocopherol

d-alpha-tocopherol acetate

dl-alpha-tocopherol acetate

d-alpha-tocopheryl acetate [*Ins. P.U. (A) 91/2017*]dl-alpha-tocopheryl acetate [*Ins. P.U. (A) 91/2017*]dl-alpha-tocopheryl acid succinate [*Ins. P.U. (A) 91/2017*]

dl-alpha-tocopheryl polyethylene glycol 1000 succinate Palm oil derived tocots with tocotrienols

and α -tocopherol as the principal components (with at least 16.7% of tocotrienol and a minimum ratio of 70% tocotrienol to total vitamin) [Ins. P.U. (A) 91/2017]

d-alpha-tocopheryl succinate
dl-alpha-tocopheryl succinate
Tocopherol

Vitamin K₁

Phytylmenaquinone
Phytomenadione
Methylphytylnaphthochinonum
Phylloquinone
Phytomenad
Phytomenadionum
Phytonadione [Phytomenadione to Phytonadione Ins. P.U.(A) 306/2009:40]
Phytomenadione (2-Methyl-3-phytyl-1,4 naphthoquinone/Phylloquinone/Phytonadione)
[Ins. P.U. (A) 91/2017]

Vitamin K₂ [Ins. P.U. (A) 91/2017]

Menaquinone

Zinc (Zn) [Subs. P.U. (A) 91/2017]

Zinc acetate
Zinc carbonate
Zinc chloride
Zinc gluconate
Zinc lactate
Zinc oxide
Zinc sulphate

2. **Amino acids**

Essential amino acids

L-isoleucine
L-isoleucine hydrochloride
L-leucine
L-leucine hydrochloride
L-lysine
L-lysine L-aspartate
L-lysine L-glutamate dihydrate
L-lysine monohydrochloride
N-lysine acetate
L-methionine
L-phenylalanine, D-phenylalanine, DL-phenylalanine
Taurine
Theronine
L-theronine
L-tryptophan
L-valine
N-Acetyl-L-methionine
Non-essential amino acids
N-Acetyl-L-cysteine
Alanine
L-alanine
L-arginine
L-arginine hydrochloride
L-arginine-L-aspartate
Asparagine

L-aspartic acid
L-carnitine
L-carnitine hydrochloride
L-carnitine tartrate
L-citrulline
L-cysteine
L-cysteine hydrochloride
L-cystine
L-cystine dihydrochloride
L-glutamine
Calcium L-glutamate
L-glutamic acid
Potassium L-glutamate
Glycine
L-histidine
L-histidine hydrochloride
Magnesium L-aspartate
L-ornithine
L-ornithine monohydrochloride
Proline
L-proline
Serine
L-serine
L-tyrosine

[Subs. P.U. (A) 91/2017]
[Subs. P.U.(A) 88/2003]

3. **Fatty acids**

Alpha-linolenic acid
Arachidonic acid
Beta palmitin [Ins. P.U. (A) 91/2017]
Bovine Sphingolipid [Ins. P.U. (A) 91/2017]
Bovine Sphingomyelin [Ins. P.U. (A) 91/2017]
Ganglioside (only permitted in milk and dairy product) [Ins. P.U. (A) 91/2017]
Docosahexaenoic acid
Eicosapentaenoic acid
Linoleic acid
Linolenic acid

4. **Nucleotides**

Adenosine 5' - monophosphate
Cytidine 5' - monophosphate
Guanosine 5' - monophosphate
Inosine 5' - monophosphate
Uridine 5' - monophosphate

5. **Other food components**

D-ribose
Calcium 3-hydroxy-3-methylbutyrate monohydrate (CaHMB)/ hydroxy methylbutyrate (HMB)
(only permitted in formula dietary food)
Epigallocatechin gallate (EGCG)
Isomaltulose (except in infant formula)
Lactotripeptide (which consists of L-valine-L-proline-L-proline (VPP) and L-isoleucine-L-proline-L-proline (IPP)
with proportion of VPP:IPP between 0.56 to 1.77 (addition is only permitted for fruit juice,
vegetable juice and milk product except for infant formula, follow-up formula and formulated milk
powder for children))
Mixture containing 50 per cent (weight over weight) galactooligosaccharide (GOS) and 50 per

cent (weight over weight) polydextrose (PDX)
Sialic acid (from milk)
Plant sterols or plant stanols or phytosterols or phytostanols (comprising mainly of sitosterol, campesterol, stigmasterol and other related plant stanol)
Plant sterol esters (comprising mainly of campesterol ester, stigmasterol ester and beta-sitosterol ester)
Soy protein
Sucromalt (only permitted in formula dietary food)
Beta glucan from yeast
Bovine lactoferrin

[Subs. P.U. (A) 91/2017]

6. **Dietary fibre**

Acacia gum/gum arabic (only from *Acacia senegal* and *Acacia seyal*)
Galacto-oligosaccharide (GOS)
High amylose maize resistant starch (HAMRS) (not permitted in infant formula and follow-up formula)
Inulin
Beta glucan from oat soluble fibre
Beta glucan from barley
Oligofructose/fructo-oligosaccharide
Oligosaccharide mixture containing 90 per cent (weight per weight) of oligogalactosyl-lactose (galacto-oligosaccharides (GOS)) and 10 per cent (weight per weight) oligo-fructosyl saccharose (long chain fructo-oligosaccharide (lcFOS))
Polydextrose
Resistant dextrin/resistant maltodextrin (not permitted in infant formula and follow-up formula)

[Ins. P.U. (A) 91/2017]

NOTE:

Except as otherwise provided in these Regulations, the maximum permitted nutrient supplement shall be governed by Good Manufacturing Practice (GMP).".

TABLE II
(Regulation 26 (7))

(1) <i>Food</i>	NUTRIENT SUPPLEMENT															
	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)	(14)	(15)	(16)	(17)
	Vitamin A, Vitamin A alcohol and esters, carotene (I.U. of Vitamin A)*	Vitamin B ₁ , thiamine, thiamine hydrochloride, thiamine mononitrate (milligrams of thiamine)	Vitamin B ₂ , riboflavin (milligrams of riboflavin)	Vitamin B ₆ , pyridoxine, pyridoxal, pyridoxamine (milligrams of pyridoxamine)	Biotin (micrograms of biotin)	Pantothenic acid, pantothenyl alcohol (milligrams of pantothenic acid)	Niacin, niacinamide, nicotinic acid, nicotinamide (milligrams of niacin)	Vitamin C, ascorbic acid (milligrams of ascorbic acid)	Vitamin D, vitamin D ₂ , vitamin D ₃ of (I.U. of vitamin D)*	Vitamin E, alphatocopherol (I.U. of vitamin E)*	Calcium (milligrams of calcium)	Iodine (micrograms of iodine)	Iron (milligrams of iron)	Phosphorus (milligrams of phosphorus)	Folic acid (micrograms of folic acid)	Vitamin B ₁₂ (micrograms of vitamin B ₁₂)
<i>Reference Quantity: 100 grams</i>																
Bread	500	0.21	0.33	0.42	40	1.46	2.3	6	83	4.2	150	20	2.1	150	8	0.3
Breakfast cereal (as purchased)	2,000	0.83	1.33	1.67	165	5.83	9.2	25	333	16.7	580	85	0.3	580	32	1.2
Condensed milk – sweetened and unsweetened; filled milk and condensed filled milk – sweetened and unsweetened	670	0.82	0.44	0.56	55	1.94	3.1	8	111	5.6	190	30	2.8	190	11	0.4
Dried milk powder (Full cream or skimmed)	2,000	0.83	1.33	1.67	165	5.83	9.2	25	333	16.7	580	85	4.3	580	32	1.2
Extract of meat or vegetable or yeast (modified or not)	12,000	5.00	8.00	10.00	1,000	35.00	55.00	150	2,000	100.0	3,500	500	50.0	3,500	19	7.2
Flour (wheat)	1,000	0.42	0.67	0.83	85	2.92	4.6	13	167	8.3	290	40	4.2	290	16	0.6
Malted milk powder	4,000	1.67	2.67	3.33	335	11.67	18.3	50	667	33.3	1,170	165	16.7	1,170	64	2.4
Other solid food not specified above excluding canned food for infants and children and cereal based food for infants and children	1,000	0.42	0.67	0.83	85	2.92	4.6	13	167	8.3	290	40	4.2	290	16	0.6
<i>Reference Quantity: 100 millilitres</i>																
Liquid food including vegetable juice, fruit juice, fruit juice concentrate, fruit syrup, flavoured syrup (diluted according to directions)	600	0.25	0.40	0.50	50	1.75	2.8	8	100	5.0	180	25	2.5	180	9.6	0.4

NOTE : In places where the symbol “*” appears, it means that the substance may be expressed in milligrams or micrograms using the following conversion factor:
(a) In column (2) 1 I.U. Vitamin A is equivalent to 0.3 micrograms Vitamin A alcohol (retinol);
(b) In column (10) 1 I.U. Vitamin D is equivalent to 0.025 micrograms Vitamin D₂/Vitamin D₃; and
(c) In column (11) 1 I.U. Vitamin E is equivalent to milligram dl-alpha-tocopheryl acetate.

TABLE III

Food shall not contain any of the added nutrient specified in column (1) of the Table below in excess of the amount specified against it in column (2) of the said Table.

(1) <i>Added Nutrient</i>	(2) <i>Maximum amount in recommended daily serving</i>
Vitamin A	5,000 I.U.
Thiamine	2.2 milligram
Riboflavin	3.2 milligram
Pyridoxine	4 milligrams
Biotin	400 micrograms
Pantothenic acid	14 milligrams
Niacin	22 milligrams
Ascorbic acid	100 milligrams
Vitamin D	800 I.U.
Vitamin E	50 I.U.
Calcium	1.4 grams
Iodine	200 micrograms
Iron	20 milligrams
Phosphorus	1.4 grams
Folic acid	400 micrograms
Vitamin B ₁₂	4 micrograms

TWELFTH A SCHEDULE

[Regulation 26A]

PROBIOTIC CULTURES

1. *Bifidobacterium sp.*

Synonyms: "*Tissieria*", "*Bifidibacterium*"

B.bifidum Bb-02
B.breve strain Yakult
B.breve M-16V
B. animalis subsp. lactis (BB-12)
B.lactis HN019
B.lactis BI-04
B.lactis Bi-07
B.lactis 420
B. lactis CNCM I-3446
B.longum BB536
B.longum BB-46
B.longum Rosell-175
B. longum ATCC BAA-999

2. *Lactobacillus sp.*

L.acidophilus LA-5
L.acidophilus NCFM
L.acidophilus La-14
L.acidophilus Rosell-52
L.casei Shirota
L.johnsonii La 1/Lj 1
L.johnsonii CNCM I-1225
L.paracasei subsp. paracasei (L.CASEI 01)
L.paracasei subsp. paracasei (L.CASEI 431)
L.paracasei Lpc-37
L.paracasei CNCM I-2116
L.plantarum Lp-115
L.rhamnosus (LGG)
L.rhamnosus Lr-32
L.rhamnosus HN001
L.rhamnosus Rosell-11
L. rhamnosus CGMCC 1.3724
L.salivarius Ls-33
L.reuteri DSM 17938*

Notes: * (i) The addition only allowed in infant formula, follow up formula and formulated milk powder for children.

(ii) A statement "**THIS PRODUCT CONTAINS *L. reuteri* DSM 17938 AND NOT RECOMMENDED FOR INFANTS WITH A HISTORY OF GASTROINTESTINAL SURGERY**" shall be written in the principal display panel in the label of a package containing infant formula and follow up formula, in not less than 4-point lettering and in bold.

[Subs. P.U. (A) 104/2017]

THIRTEENTH SCHEDULE

(Regulation 28)

TABLE I

MAXIMUM PERMITTED PROPORTION OF LEAD AND CADMIUM RELEASE

Type of ceramic ware	Unit	Lead	Cadmium
Flat ware	mg/dm ²	0.8	0.07
Small hollow-ware	mg/l	2.0	0.5
Large hollow-ware	mg/l	1.0	0.25

[Am. P.U. (A) 104/2017]

TABLE II

REQUIREMENTS FOR CERAMIC WARE

Parameter	Requirement			Test method
	Category A	Category B		
		Earthenware	Stoneware	
Water absorption, %	Not more than 0.4	Not less than 3.0 and not more than 7.0	Not more than 3.0	refer to MS 1817-1
Thermal shock, 0C	160	160		refer to MS 1817-1
Chipping resistance, J:	0.25	Not applicable		refer to MS 1817-1
Plate > 220 mm in diameter				
Plate ≤ 220 mm in diameter	0.18	Not applicable		
Cup/mug/bowl (with lip)	0.10	Not applicable		
Cup/mug/bowl (without lip)	0.12	Not applicable		
Crazing	None of the test pieces show crazing			refer to MS ISO 6486-1

NOTE: Conversion factor: J = ft-lbf x 1.3558; ft-lbf = J x 0.73756

[Am. P.U. (A) 104/2017]

TABLE III



FOURTEENTH SCHEDULE
(Regulation 38)
**MAXIMUM PERMITTED PROPORTION OF METAL
CONTAMINANT IN SPECIFIED FOOD**

TABLE I

(1) <i>Food</i>	(2) <i>Arsenic (As)</i>	(3) <i>Lead (Pb)</i>	(4) <i>Mercury (Hg)</i>	(5) <i>Cadmium (Cd)</i>	(6) <i>Antimony (Sb)</i>
Flavouring substance	1	2	0.05	1	1
Baking powder, cream of tartar	2	2	0.05	1	1
Milk and milk product	0.5	0.02	0.05	1	1
Sweetening substance:					
(i) Sweetening substance other than glycerol, molasses, saccharin and sorbital	1	0.5	0.05	1	1
(ii) Molasses	1	2	0.05	1	1
Honey	1	2	0.05	1	1
Meat and meat product other than edible gelatin	1	2	0.05	1	1
Edible gelatin	2	2	0.05	1	1
Edible fat and edible oil	0.1	0.1	0.05	1	1
Vegetable product and fruit product other than vegetable juice and fruit juice	1	2	0.05	1	1
Vegetable juice and fruit juice	0.1	0.5	0.05	1	0.15
Tomato – pulp, paste and puree	2	#	0.05	1	1
Tea, tea dust, tea extract and scented tea	1	2	0.05	1	1
Coffee, chicory and related product ...	1	2	0.05	1	1
Cocoa and cocoa product	1	2	0.05	1	1
Spice other than curry powder	5	2	0.05	1	1
Curry powder	1	2	0.05	1	1
Sauce	1	2	0.05	1	1
Pickle	1	2	0.05	1	1
Alcoholic beverage and other wine ...	0.2	0.5	0.05	1	0.15
Vinegar	0.2	0.5	0.05	1	0.15
Soft drink					
(i) Requiring dilution	0.5 [@]	1 [@]	0.05 [@]	1 [@]	0.15 [@]
(ii) For direct consumption	0.1	0.2	0.05	1	0.15
Any food for which no other limit is specified, excluding water and food additive *	1	2	0.05	1	1

NOTES:

1. “*”The maximum permitted proportion of metal contaminant in food additive, other than flavouring substance, colouring substance and edible gelatin, shall be governed by good manufacturing practice.
2. “@” indicates level before dilution.
4. “#” Lead (Pb) specified in Table IB.

“TABLE IA
MAXIMUM PERMITTED PROPORTION OF
ARSENIC (As) IN SPECIFIED FOOD

(1) Food	(2) Maximum permitted proportion in milligram per kilogram (mg/kg)
Fish and fishery products:	
(i) Predatory fish	1 [#]
(ii) Others, excluding bivalve molluscs, cephalopods (without viscera) and crustacean	1 [#]
(iii) Bivalve molluscs	1 [#]
(iv) Cephalopods (without viscera)	1 [#]
(v) Crustacean	1 [#]
(vi) Seaweed	1 [#]
All food, preserved and salted excluding pickles	1
Salt, table salt and iodized table salt	0.5
Wine	0.2
Infant formula and follow-up formula	0.1
Food for infants, young children and children	0.1

Note:
“[#]” indicates inorganic arsenic

TABLE IB
MAXIMUM PERMITTED PROPORTION OF
LEAD (Pb) IN SPECIFIED FOOD

(1) Food	(2) Maximum permitted proportion in milligram per kilogram (mg/kg)
Fish and Fishery products:	
(i) Predatory fish	1
(ii) Others, excluding bivalve molluscs, cephalopods (without viscera) and crustacean	1
(iii) Bivalve molluscs	1.5
(iv) Cephalopods (without viscera)	1
(v) Crustacean	1
(vi) Seaweed	2
Canned fruits and canned vegetables	1
All food, preserved and salted excluding pickles	2
Canned tomatoes excluding processed tomato concentrates	1
Processed tomato concentrates – paste and puree	1.5
Wine	0.2
Salt, table salt and iodised table salt	2
Infant formula and follow-up formula (ready to drink) [#]	0.02
Food for infants, young children and children	0.2

Note: ([#]) indicates products marketed as such or after reconstitution as instructed on the label of the package

TABLE IC
MAXIMUM PERMITTED PROPORTION OF
TIN (Sn) IN SPECIFIED FOOD

[Ins. PU(A) 435/10];
Am. PU(A)313/12]

(1) Food	(2) Maximum permitted proportion in milligram per kilogram (mg/kg)
Canned food other than beverages	250 [#]
Canned beverages	150 [#]
Cooked cured meat products in tinfoil container	200 [#]
Products other than in tinfoil container	50
Infant formula and follow-up formula	50
Food for infants, young children and children	50

Note: [#] indicates inorganic tin

TABLE ID
MAXIMUM PERMITTED PROPORTION OF
MERCURY (Hg) IN SPECIFIED FOOD

[Ins. PU(A) 435/10];
Am. PU(A)313/12]

(1) Food	(2) Maximum permitted proportion in milligram per kilogram (mg/kg)
Fish and Fishery products:	
(i) Predatory fish	1 [#]
(ii) Others	0.5 [#]
Salt, table salt and iodised table salt	0.1
Infant formula and follow-up formula	0.05
Food for infants, young children and children	0.05

Note:
[#] indicates methylmercury

TABLE IE
MAXIMUM PERMITTED PROPORTION OF
CADMIUM (Cd) IN SPECIFIED FOOD

[Ins. PU(A) 435/10];
Am. PU(A)313/12]

(1) Food	(2) Maximum permitted proportion in milligram per kilogram (mg/kg)
Rice and rice flours	0.4
Wheat and wheat flours	0.2
Salt, table salt and iodised table salt	0.5
Fish and Fishery products:	
(i) Predatory fish	1
(ii) Others, excluding bivalve molluscs, cephalopods (without viscera) and crustacean	1
(iii) Bivalve molluscs	2
(iv) Cephalopods (without viscera)	2
(v) Crustacean	1
(vi) Seaweed	1
Infant formula and follow-up formula	1
Food for infants, young children and children	1

TABLE II

(1) Food	METAL CONTAMINANT [Maximum permitted proportion in milligram per kilogram (mg/kg)]				
	(2) Arsenic (As)	(3) Lead (Pb)	(4) Antimony (Sb)	(6) Chromium (Cr)	(8) Barium (Ba)
Colouring substance (100 mg/kg of any combination of these substances)	3	10	50	50	50

[Ins. PU (A)
125/02]

FOURTEENTH A SCHEDULE
(Regulation 38A)

**MAXIMUM PERMITTED PROPORTION OF
3-MONOCHLOROPROPANE-1.2-DIOL (3-MCPD)
IN SPECIFIED FOOD**

(1) Food	(2) Maximum permitted proportion in food (mg/kg)
All foods containing acid hydrolysed vegetable protein (liquid foods)	0.02
All foods containing acid hydrolysed vegetable protein (solid foods)	0.05
Acid hydrolysed vegetable protein	1.0

FIFTEENTH SCHEDULE
(Regulation 39)
MICROORGANISMS AND THEIR TOXINS
TABLE I
MICROBIOLOGICAL STANDARD

[Am. PU (A)
330/95, 5/02]

(1) Food	(2) Total Plate Count at 37°C for 48 hr.	(3) Coliform Count at 37°C for 48 hr.	(4) <i>Escherichia coli</i> Count
Pasteurized milk, pasteurized cream and milk powder (including full cream and skim milk powder)	10 ⁵ per g or per ml	5 x 10 per g or per ml	Absent in 1 g
Ice cream	5 x 10 ⁴ per g	100 per g	
Meat and meat product ready for consumption, excluding meat and meat product in hermetically sealed containers	10 ⁶ per g	5 x 10 per g	
Fish and fish product ready for consumption, excluding fish and fish product in hermetically sealed containers	10 ⁶ per g	5 x 10 per g	
Infant formula	10 ⁴ per g	10 per g	
Liquid egg, liquid egg yolk, and liquid egg white	5 x 10 ⁴ per ml	5 x 10 per ml	
Dried liquid egg, dried liquid egg yolk, dried liquid egg white	5 x 10 ⁴ per g	5 x 10 per g	

NOTE:

In places where the *Escherichia coli* count is not specified, it shall comply with good manufacturing practice.

TABLE II
MYCOLOGICAL CONTAMINANT

(1) Food	(2) Mycological Contaminant	(3) Maximum permitted proportion in microgram per kilogram ($\mu\text{g}/\text{kg}$)
Groundnuts, almonds, hazel nuts and pistachios for further processing Brazil nut, shelled, for further processing	Aflatoxins (sum of B1, B2, G1 and G2)	15
Groundnuts, almonds, hazel nuts and pistachios ready-to-eat Brazil nut, shelled ready-to-eat	Aflatoxins (sum of B1, B2, G1 and G2)	10
Milk	Aflatoxin M1	0.5
Cereal-based food for infants and children (calculated as dry matter basis)	Aflatoxin B1 Ochratoxin A	0.1 0.5
Infant formula and follow-up formula (ready-to-drink) [#]	Aflatoxin M1	0.025
Coffee or ground coffee or coffee powder	Ochratoxin A	5
Instant coffee or soluble coffee Decaffeinated coffee	Ochratoxin A	10
Apple juice (includes apple juice as ingredients in other beverages)	Patulin	50
Others	Aflatoxins (sum of B1, B2, G1 and G2)	5

Note: [#] indicates products marketed as such or after reconstitution as instructed on the label of the package.

FIFTEENTH A SCHEDULE
(Regulation 40)
DRUG RESIDUE
TABLE I
MAXIMUM PERMITTED PROPORTION OF DRUG
RESIDUES IN FOOD

The food specified in column (2) of the Table below shall not contain the drug specified in column (1) thereof in proportions greater than the maximum permitted proportions specified opposite and in relation to that food in column (3) thereof.

<i>Substance</i>	<i>(1) Drug Definition of residues in which MRL was set</i>	<i>(2) Food</i>	<i>(3) Maximum Residue Limits (MRLs) in food (µg/kg)</i>
Albendazole	2-Aminosulfone metabolite	Muscle, fat (cattle and other species), milk (cattle) Liver, kidney (cattle and other species)	100 5000
Amoxicillin	Amoxicillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	4 50
Ampicillin	Ampicillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	4 50
Amprolium	1-4 amino-2-n-propyl-5-(pyrimidinylmethyl)-2-picolinium chloride hydrochloride	Muscle (chicken, turkey, pheasant and calf), liver (calf), kidney (calf) Liver (chicken, turkey and pheasant), kidney (chicken and turkey) Fat (calf) Egg (chicken and turkey)	500 1000 2000 4000
Avoparcin	Avoparcin	Milk (cattle) Edible offal, muscle (mammalian and poultry)	10 100
Azaperone	Sum of azaperone and azaperol	Muscle, fat (pig) Liver, kidney (pig)	60 100
Benzylopenicillin	Benzylopenicillin	Milk (cattle) Liver, kidney, muscle (cattle and pig)	4 50

<i>Substance</i>	(1) <i>Drug</i> Definition of residues in which MRL was set	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (µg/kg)</i>
Carazolol	Carazolol	Muscle, fat (pig) Liver, kidney (pig)	5 25
Carbadox	Carbadox	Muscle (pig) Liver (pig)	5 30
Carprofen	Carprofen	Muscle (horse) Fat (horse) Muscle, fat (cattle) Liver, kidney (cattle and horse)	50 100 500 1000
Cefquinome	Cefquinome	Milk (cattle) Muscle, fat (cattle) Liver (cattle) Kidney (cattle)	20 50 100 200
Ceftiofur sodium	Desfuroylceftiofur	Milk (cattle) Muscle (pig and cattle) Fat (pig and cattle) Liver (pig and cattle) Kidney (pig and cattle)	100 200 600 2000 4000
Clorsulon	Clorsulon	Muscle (cattle) Liver (cattle) Kidney (cattle) Fat (cattle)	100 200 300 400
Closantel	Closantel	Muscle, liver (cattle) Muscle, liver (sheep) Fat (sheep) Kidney, fat (cattle) Kidney (sheep)	1000 1500 2000 3000 5000
Cloxacillin	Cloxacillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	30 300
Colistin	Colistin	Milk (cattle) Muscle, liver, fat (cattle, chicken, pig, rabbit and sheep) Kidney (cattle, chicken, pig, rabbit and sheep) Egg (chicken)	50 150 200 300
Danofloxacin	Danofloxacin	Fat (cattle) Muscle (cattle and chicken) Kidney (cattle) Fat (chicken) Liver (cattle) Liver, kidney (chicken)	200 300 500 600 900 1200
Decoquinatate	Decoquinatate	Muscle, liver, kidney, fat (cattle and sheep)	500

<i>Substance</i>	<i>(1) Drug</i> Definition of residues in which MRL was set	<i>(2) Food</i>	<i>(3) Maximum Residue Limits (MRLs) in food (µg/kg)</i>
Dexamethazone	Dexamethazone	Milk (cattle) Muscle, kidney (cattle, horse and pig) Liver (cattle and pig)	0.3 0.5 2.5
Dicloxacillin	Dicloxacillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	30 300
Dihydrostreptomycin	Dihydrostreptomycin	Milk (cattle) Muscle, liver, fat (cattle, chicken, pig and sheep) Kidney (cattle, chicken, pig and sheep)	200 500 1000
Dimetridazole	Dimetridazole	Edible offal, muscle (chicken and pig)	5
Diminazene	Diminazene	Milk (cattle) Muscle (cattle) Kidney (cattle) Liver (cattle)	150 500 6000 12000
Doramectin	Doramectin	Muscle (cattle) Kidney (cattle) Liver (cattle) Fat (cattle)	10 30 100 150
Doxycycline	Doxycycline	Muscle (cattle, pig and poultry) Liver (cattle, pig and poultry), fat (pig and poultry) Kidney (cattle, pig and poultry)	100 300 600
Enrofloxacin	Sum of enrofloxacin and ciprofloxacin	Muscle, liver, kidney (cattle, chicken and pig)	30
Erythromycin	Erythromycin	Milk (mammalian) Edible offal, muscle, egg (mammalian and poultry)	40 300
Estradiol - 17β	Estradiol - 17β	Food and bovine origin	GAHP*
Ethopabate	Ethopabate	Muscle (chicken) Liver, kidney (chicken)	500 1500
Febantel	Sum of febendazole, oxfendazole and oxfendazole sulfone	Milk (cattle), muscle, kidney, fat (cattle, pig and sheep) Liver (cattle, pig and sheep)	100 500
Fenbendazole	Sum of febendazole, oxfendazole and oxfendazole sulfone	Milk (cattle), muscle, kidney, fat (cattle, pig and sheep) Liver (cattle, pig and sheep)	100 500

<i>Substance</i>	(1) <i>Drug</i> Definition of residues in which MRL was set	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (µg/kg)</i>
Florfenicol	Sum of florfenicol and its metabolites measured as florfenolamine	Muscle (cattle) Kidney (cattle) Liver (cattle)	200 300 3000
Flubendazole	Flubendazole	Muscle, liver (pig) Fat (pig) Fat (cattle) Liver (cattle) Muscle (poultry) Egg (poultry) Liver (poultry)	10 20 40 100 200 400 500
Flumequine	Flumequine	Muscle, fat (cattle, pig, poultry and sheep) Liver (cattle, pig, poultry and sheep) Kidney (cattle, pig, poultry and sheep)	50 100 300
Flumethrin	Flumethrin	Edible offal, muscle and milk (cattle)	50
Gentamicin	Gentamicin	Milk (cattle), muscle, fat (cattle and pig) Liver (cattle and pig) Kidney (cattle and pig)	100 200 1000
Isometamidium	Isometamidium	Muscle, fat, milk (cattle) Liver (cattle) Kidney (cattle)	100 500 1000
Ivermectin	22,23 Dihydroivermectin B _{1a}	Liver (pig and sheep) Fat (pig and sheep) Fat (cattle) Liver (cattle)	15 20 40 100
Levamisole	Levamisole	Muscle, kidney, fat (cattle, pig, poultry and sheep) Liver (poultry)	10 100
Lincomycin	Lincomycin	Edible tissue (pig)	100
Maduramicin	Maduramicin	Edible tissue, muscle (chicken) Fat (chicken) Liver (chicken)	240 480 720
Moxidectin	Moxidectin	Muscle (deer), liver (cattle) Liver (sheep), kidney (deer), fat (cattle and sheep) Liver (deer), kidney (cattle and sheep) Fat (deer), milk (cattle and sheep)	20 50 100 500

<i>Substance</i>	<i>(1) Drug</i> Definition of residues in which MRL was set	<i>(2) Food</i>	<i>(3) Maximum Residue Limits (MRLs) in food (µg/kg)</i>
Neomycin	Neomycin	Muscle, liver, fat (chicken, turkey, duck, cattle, goat, sheep and pig), egg (chicken), milk (cattle) Kidney (chicken, turkey, duck, cattle, goat, sheep and pig)	500 1000
Nicarbazin	Nicarbazin	Muscle, liver, kidney (chicken)	4000
Nystatin	Nystatin	Edible tissue (pig and poultry), egg (poultry)	0
Oxacillin	Oxacillin	Milk (all food producing species) Muscle, liver, kidney, fat (all food producing species)	30 300
Oxfendazole	Sum of fenbendazole, oxfendazole and oxfendazole sulfone	Muscle, kidney, fat (cattle, pig and sheep), milk (cattle) Liver (cattle, pig and sheep)	100 500
Oxibendazole	Oxibendazole	Milk (cattle and sheep) Muscle, liver, kidney, fat (cattle, horse, pig and sheep)	50 100
Oxytetracycline	Oxytetracycline	Fat (cattle, sheep, pig, chicken and turkey) Milk (cattle), muscle (cattle, sheep, pig, chicken and turkey) Egg (chicken) Liver (cattle, sheep, pig, chicken and turkey) Kidney (cattle, sheep, pig, chicken and turkey)	10 100 200 300 600
Penicillin	Penicillin	Edible tissue (chicken, quail, pig and sheep), egg (chicken and quail), milk (cattle) Edible tissue (turkey) Edible tissue (cattle)	0 10 50
Phoxim	Phoxim	Edible offal, muscle (pig) Fat (pig)	10 50
Progesterone	Progesterone	Food of bovine origin	GAHP*
Ractopamine	Ractopamine	Muscle (pig) Fat (pig) Liver (pig) Kidney (pig)	10 10 40 90
Robenidine hydrochlorine	Robenidine hydrochlorine	Edible tissue (poultry) Fat (poultry)	100 200
Salinomycin	Salinomycin	Egg (poultry) Muscle (cattle) Edible offal (pig, muscle (pig and poultry)	20 50 100

<i>Substance</i>	(1) <i>Drug</i> Definition of residues in which MRL was set	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (µg/kg)</i>
		Edible offal (cattle and poultry)	500
Sarafloxacin	Sarafloxacin	Fat (chicken) Liver (chicken)	10 100
Spectinomycin	Spectinomycin	Milk (cattle) Muscle (cattle, chicken and pig) Fat (cattle, chicken and pig) Liver (cattle, chicken and pig) Kidney (cattle, chicken and pig)	200 300 500 2000 5000
Spiramycin	Expressed as spiramycin equivalents antimicrobially active residues	Muscle (pig) Kidney, fat (pig) Liver (pig)	200 300 600
	Sum of spiramycin and neospiramycin	Muscle (cattle and chicken), milk (cattle) Kidney (cattle), fat (cattle and chicken) Liver (cattle and chicken) Kidney (chicken)	200 300 600 800
Streptomycin	Streptomycin	Milk (cattle) Muscle, liver, fat (cattle, chicken, pig and sheep) Kidney (cattle, chicken, pig and sheep)	200 500 1000
Sulphadiazine	Sulphadiazine	Edible offal (mammalian), muscle (mammalian), milk (cattle)	100
Sulphadimethoxine	Sulphadimethoxine	Milk (cattle) Edible offal, muscle (cattle and chicken)	10 100
Sulphadimidine	Sulphadimidine	Milk (cattle) Edible offal (chicken and mammalian), muscle (chicken and mammalian), liver, kidney, fat (cattle)	25 100
Sulphamethazine	Sulphamethazine	Edible tissue (cattle, turkey, chicken and pig)	100
Sulphaquinoxaline	Sulphaquinoxaline	Edible offal, muscle (poultry)	100
Sulphonamide	Sulphonamide	Muscle, liver, kidney, fat (all food producing species), milk (cattle)	100
Testosterone	Testosterone	Food of bovine origin	GAHP*

<i>Substance</i>	(1) <i>Drug</i> Definition of residues in which MRL was set	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (µg/kg)</i>
Tetracycline	Sum of parent drug and its 4-epimer	Muscle (cattle, poultry, pig and sheep), milk (cattle) Egg (poultry) Liver (cattle, poultry, pig and sheep) Kidney (cattle, poultry, pig and sheep)	100 200 300 600
Thiabendazole	Sum of thiabendazole and 5- hydroxy- thiabendazole	Muscle, liver, kidney and fat (cattle, pig, goat and sheep), milk (cattle and goat)	100
Tiamulin	8-alpha- hydroxymutilin	Muscle (pig) Liver (pig) Kidney, fat (pig)	3600 10800 14400
Tilmicosin	Tilmicosin	Milk (sheep) Muscle, fat (cattle, poultry, pig and sheep) Kidney (cattle and sheep) Liver (cattle and sheep), kidney (pig) Liver (pig)	50 100 300 1000 1500
Trenbolone acetate	β-Trenbolone α-Trenbolone	Muscle (cattle) Liver (cattle)	2 10
Triclabendazole	5-chloro-6-(2'3'- dichloro-phenoxy)- benzimidazole-2-one	Fat (cattle and sheep)	100
Trimethoprim	Trimethoprim	Edible offal, muscle (mammalian and chicken), egg (chicken), milk (cattle)	50
Tylosin	Tylosin	Milk (cattle) Muscle, liver, kidney (chicken and cattle), edible tissue (cattle), fat (chicken), egg (chicken)	50 200
Virginiamycin	Virginiamycin	Muscle, liver, kidney, fat (cattle) Muscle (pig and poultry) Fat (poultry) Liver (pig and poultry) Kidney, fat (pig) Kidney (poultry)	0 100 200 300 400 500
Zeranol	Zeranol	Muscle (cattle) Liver (cattle)	2 10

* Good animal husbandry practice

TABLE II

[Am. PU (A)
358/05]

PROHIBITED DRUGS

The following drugs are prohibited in food:

Beta agonists excluding Ractopamine
Nitrofurans
Chloramphenicol

SIXTEENTH SCHEDULE
(Regulation 41)

PESTICIDE RESIDUE

The food specified in column (2) of the table below shall not contain the pesticide specified in relation thereto in column (1) in proportion greater than the maximum permitted proportion specified in column (3) thereof in relation to the food.

NOTE

“Not prescribed” means the Maximum Residue Limits are not required.

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
2,4-D	Rice (milled or polished)	0.05
	Coconut/coconut oil	0.05
	Palm oil	0.05
	Banana	0.1
	Sugarcane	3
Abamectin	Kale	0.05
	Cabbage	0.05
	Chinese cabbage	0.05
	Mustards	0.05
Acephate	Rice (milled or polished)	0.1
	Cocoa beans	0.2
	Citrus fruits	1
	Cauliflower	2
	Celery	5
	Kale	5
	Coconut/coconut oil	0.5
	Cabbage	2
	Mango	1
	Palm oil	0.5
	Lettuce	5
	Mustards	5
	Tomato	1
Potato	0.5	
Acetamiprid	Okra	2
	Long beans	2
	Cabbage	2
	Brinjal	2
	Cucumber	2
Alachlor	Maize	0.1
	Soya bean	0.2
	Groundnuts	0.05
Ametryn	Cocoa beans	0.2
	Coffee beans	0.2
	Citrus fruits	0.1
	Coconut/coconut oil	0.2
	Palm oil	0.2
	Pineapple	0.2

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Banana Sugarcane Tea	0.2 0.1 0.2
Amitraz (sum of amitraz calculated as N-(2,4-dimethylphenyl)- N methyl formamidine and N' -methyl-formamidine	Papaya Citrus fruits Chilli Meat (sheep) Meat (cattle, pig) Durian Edible offal (cattle, sheep, pig) French beans Mango Legume vegetables (except as otherwise listed) Brinjal	0.5 0.5 0.2 0.1 0.05 0.5 0.2 1 0.5 1 0.5
Anilofos	Rice (milled or polished)	0.1
Atrazine	Maize Pineapple Sugarcane	0.2 0.2 0.1
Azadirachtin		Not prescribed
Azoxystrobin	Chilli Cucumber Tomato	1 0.5 1
<i>Bacillus thuringiensis</i>		Not prescribed
Bendiocarb (commodities of plant origin: unconjugated bendiocarb)	Chilli Kale Cabbage Chinese cabbage Mustards Legume vegetables Watermelon Brinjal Cucumber	0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2
Benomyl (expressed as carbendazim)	See carbendazim	
Bensulfuron-methyl	Rice (milled or polished)	0.02
Bentazone	Rice (milled or polished) Maize Soya bean Groundnuts	0.1 0.2 0.05 0.05
Bispyribac sodium	Rice (milled or polished)	0.05
Bitertanol	Banana	0.5

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Bordeaux mixture		Not prescribed
BPMC	Rice (milled or polished)	0.2
Bromacil	Pineapple	0.1
Bromopropylate	Chilli	1
	Brinjal	1
Buprofezin	Rice (milled or polished)	0.2
Butocarboxim	Cocoa beans	0.5
	Chilli	2
	Long beans	2
	Palm oil	2
	Tomato	2
Cadusafos	Banana	0.01
	Sugarcane	0.01
Captan	Coffee beans	10
	Groundnuts	10
	Palm oil	10
	Banana	15
	Strawberries	20
	Tea	10
	Tomato	15
Carbaryl	Okra	10
	Rice (milled or polished)	1
	Poultry meat	0.5
	Soya bean	1
	Cabbage	5
	Chinese cabbage	5
	Pumpkins	3
	Pepper (black, white)	5
	Mango	5
	Mustards	10
	Brassica vegetables (except as otherwise listed)	5
	Legume vegetables (except as otherwise listed)	5
	Brinjal	5
	Cucumber	3
Carbendazim	Onion (bulb)	2
	Rice (milled or polished)	0.5
	Papaya	3
	Coffee beans	0.1
	Citrus fruits	10
	Chilli	5
	Guava	3
	Sweet pea	2
	Groundnuts	0.1

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Kale Cabbage Chinese cabbage Pepper (black, white) Mango Banana Celery Lettuce Mustards Legume vegetables (except as otherwise listed) Watermelon Cucumber Tomato	5 2 5 0.1 2 1 2 5 5 2 2 0.5 5
Carbofuran (sum of carbofuran and 3-hydroxy-carbofuran expressed as carbofuran)	Rice (milled or polished) Maize Pepper (black, white) Mango Banana Sugarcane Brinjal	0.2 0.1 0.1 0.1 0.1 0.1 0.1
Carbosulfan	Rice (milled or polished) Chilli Long beans Watermelon Brinjal Cucumber	0.2 0.5 0.5 0.5 0.5 0.5
Cartap (expressed as free base)	Rice (milled or polished) Cabbage Chinese cabbage Lettuce Mustards	0.1 0.2 2 2 2
Chinomethionat	Chilli Brinjal	0.5 0.5
Chlorfenapyr	Cabbage Chinese cabbage Brinjal Cucumber	1 1 1 1
Chlorfluazuron	Okra Chilli Long beans Kale Radish Lettuce Mustards Brinjal	0.3 0.3 0.3 0.3 0.3 0.3 0.3 0.3

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Chlorimuron ethyl	Rice (milled or polished)	0.02
Chlorothalonil	Onion (bulb) Cocoa beans Coffee beans Chilli Spring onion leaves Ginger Groundnuts Cabbage Pepper (black, white) Mango Banana Celery Lettuce Legume vegetables Watermelon Cucumber Tomato Potato	0.5 0.05 0.2 5 10 0.5 0.05 1 0.2 3 0.2 10 10 5 5 5 5 5 0.2
Chlorpyrifos	Starfruit Okra Rice (milled or polished) Coca beans Citrus fruits Cauliflower Chilli Ginger Maize Guava Coconut/coconut oil Cabbage Pepper (black, white) Palm oil Mustards Leafy vegetables (except as otherwise listed) Legume vegetables Tomato Potato	1 0.2 0.1 0.05 1 0.05 0.5 0.05 0.5 1 0.5 0.05 0.5 0.5 1 1 0.2 0.5 0.05
Cinosulfuron	Rice (milled or polished) Cocoa beans Palm oil	0.1 0.1 0.1
Clethodim	Onion (bulb) Tomato	0.2 0.1
Copper hydroxide		Not prescribed
Copper oxychloride		Not prescribed
Coumaphos (sum of coumaphos and its oxygen analogue)	Meat (fat) Milks (fat)	0.5 0.02

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Cupric hydroxide		Not prescribed
Cuprous oxide		Not prescribed
Cyclosulfamuron	Rice (milled or polished)	0.1
Cycloxydim (sum of 3-thion-3yl-glutaric acid (TME) and 3-hydroxy-3-thiam-3yl glutaric acid (OH-TME), expressed as cycloxydim)	Onion (bulb) Citrus fruits Tomato	0.5 0.5 0.5
Cyfluthrin	Cocoa beans Citrus fruits Chilli Ginger Legume vegetables Brinjal	0.1 0.5 0.5 0.01 0.5 0.5
Cyhalothrin	Okra Rice (milled or polished) Cocoa beans Chilli Durian Sweet pea Long beans Cabbage Pepper (black, white) Palm oil Brinjal	0.2 1 0.1 0.5 0.1 0.5 0.5 0.2 0.5 0.1 0.1
Cymoxanil	Onion (bulb) Cabbage Squash Melons Cucumber Tomato Yam Potato	0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2
Cypermethrin (sum of isomers)	Starfruit Okra Papaya Cocoa beans Fruits Citrus fruits Chilli Meat (fat) Maize Guava Green gram Long beans Kale	2 0.5 2 0.05 2 2 0.5 0.2 0.05 2 0.05 0.5 1

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Cabbage Cauliflower Mango Palm oil Lettuce Mustards Leafy vegetables (except as otherwise listed) Brassica vegetables (except as otherwise listed) Legume vegetables (except as otherwise listed) Brinjal Milks (fat) Tomato	1 1 2 0.5 2 2 2 1 0.5 0.2 0.05 0.5
Cyproconazole	Cocoa beans Coffee beans Palm oil Legume vegetables	0.1 0.1 0.1 0.1
Cyromazine	Sweet pea	2
Deltamethrin (sum of isomers)	Okra Rice (milled or polished) Papaya Cocoa beans Citrus fruits Cauliflower Chilli Guava French beans Long beans Cabbage Mango Palm oil Rambutan Legume vegetables (except as otherwise listed) Tea Brinjal Cucumber Tomato	0.2 1 0.05 0.05 0.05 0.2 0.2 0.05 0.1 0.1 0.2 0.05 0.2 0.05 0.1 10 0.2 0.2 0.2
Diafenthiuron	Cauliflower Chilli Kale Cabbage Chinese cabbage Mustards Legume vegetables Brinjal Cucumber	0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Diazinon	Starfruit Okra Rice (milled or polished) Citrus fruits Cauliflower Chilli Guava Rose apple Long beans Kale Cabbage Chinese cabbage Mango Celery Mustards Legume vegetables (except as otherwise listed) Brinjal Cucumber Tomato	0.5 0.5 0.1 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.2 0.5 0.5 0.5
Dicamba	Palm oil	0.1
Dichlorvos	Mango	0.1
Dicofol (sum of o,p' & p,p' isomers)	Citrus fruits Chilli French beans Long beans Mango Tea Watermelon Cucumber Tomato	5 1 2 2 1 5 0.2 0.5 1
Difenoconazole	Rice (milled or polished) Cocoa beans Chilli French beans Long beans Mango Palm oil Banana Mustards Watermelon Cucumber Tomato	0.1 0.1 1 1 1 1 0.1 0.5 1 0.1 1 1
Diflubenzuron	Cabbage	1
Dimethoate (sum of dimethoate and omethoate)	Onion (bulb) Rice (milled or polished) Cocoa beans Coffee beans	0.2 0.1 0.1 0.1

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Citrus fruits Cauliflower Chilli French beans Long beans Groundnuts Kale Carrot Cabbage Pumpkins Radish Mango Pineapple Banana Lettuce Brassice vegetables (except as otherwise listed) Leafy vegetables (except as otherwise listed) Legume vegetables (except as otherwise listed) Tea Watermelon Brinjal Cucumber Tomato	2 2 2 1 1 0.05 0.5 1 2 2 1 1 1 1 2 2 2 1 1 1 2 2 1 0.2 1 2 2 1
Dimethomorph	Muskmelon Cucumber Tomato	0.5 0.2 0.5
Dithiocarbamates (expressed as CS ₂) Mancozeb Maneb Propineb Thiram Zineb Ziram	Onion (bulb) Amaranth Starfruit Rice (milled or polished) Papaya Cocoa beans Citrus fruits Cauliflower Chilli Spring onion leaves Durian Guava Sweet pea Long beans Groundnuts Cabbage Pumpkins Pepper (black, white) Leek Mango Melons Palm oil Banana	0.5 10 5 0.5 5 5 10 5 3 10 1 5 2 2 0.1 5 0.2 3 0.5 2 0.5 1 2

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Celery Lettuce Mustards Leafy vegetables (except as otherwise listed) Legume vegetables (except as otherwise listed) Tea Watermelon Cucumber Tomato Potato	5 10 10 10 2 5 1 2 5 0.2
Diuron	Papaya Coffee beans Citrus fruits Palm oil Pineapple Banana Sugarcane Tea	0.5 0.1 0.5 0.1 0.5 0.5 0.1 1
DSMA	Palm oil	0.1
Emamectin benzoate	Cabbage Chinese cabbage Kale Mustards	0.05 0.05 0.05 0.05
Endosulfan (sum of alpha and beta endosulfan and endosulfan sulphate)	Cocoa beans Fruits Citrus fruits Maize Cabbage Pepper (black, white) Mango Tea Brinjal Cucumber	0.1 2 2 0.1 2 0.5 2 30 2 2
EPTC	Rice (milled or polished)	0.1
Ethoxysulfuron	Rice (milled or polished)	0.01
Etofenprox	Rice (milled or polished)	0.5
Famoxadone	Watermelon Cucumber Tomato	0.5 0.2 0.2
Fenamiphos (including its sulphoxide and sulphone, expressed as fenamiphos)	Guava Banana	0.2 0.1

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Fenitrothion	Cereal grains Rice (milled or polished)	10 1
Fenoxaprop-p-ethyl	Rice (milled or polished)	0.05
Fenoxycarb	Kale Cabbage Chinese cabbage Mustards	0.5 0.2 0.2 0.5
Fenpyroximate	Citrus fruits Chilli	0.5 0.5
Fenthion	Starfruit Rice (milled or polished) Citrus fruits Guava Mango Cucumber	2 0.05 2 2 2 0.5
Fenvalerate	Amaranth Okra Cocoa beans Citrus fruits Cauliflower Chilli Kale Cabbage Chinese cabbage Lettuce Mustards Brinjal Cucumber Tomato	2 1 0.05 2 2 1 10 3 1 2 2 1 0.2 1
Fipronil	Rice (milled or polished) Chilli Cabbage Mustards Watermelon Brinjal	0.01 0.05 0.05 0.05 0.01 0.05
Fluazifop-butyl	Papaya Cocoa beans Durian Guava Mango Palm oil Banana Rambutan	0.1 0.1 0.1 0.1 0.1 0.2 0.1 0.1

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Flufenacet	Maize	0.1
Flufenoxuron	Cabbage	0.1
Fluroxypyr	Cocoa beans Palm oil	0.1 0.1
Flutolanil	Rice (milled or polished) Durian Mustards	1 0.1 1
Formetanate hydrochloride	Chilli French beans Long beans Watermelon Brinjal Cucumber	2 2 2 1 2 1
Formothion	Okra Cabbage Root and tuber vegetables Brinjal Cucumber Tomato	0.1 0.1 2 0.1 0.1 0.1
Fosetyl aluminium	Citrus fruits Cocoa beans Durian	5 1 1
Furathiocarb	Rice (milled or polished) Citrus fruits Chilli Maize Watermelon Brinjal	0.1 3 2 0.05 0.2 0.1
Glufosinate ammonium (sum of glufosinate and 3-hydroxy methyl phosphinyl propionic acid, expressed as glufosinate (free acid))	Onion (bulb) Starfruits Rice (milled or polished) Papaya Cocoa beans Coffee beans Citrus fruits Durian Cashew nuts Guava Coconut/coconut oil Cabbage Chinese cabbage Mango Palm oil	0.05 0.1 0.1 0.1 0.5 0.1 0.1 0.1 0.1 0.5 0.1 0.1 0.1 0.1 0.5

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Jackfruit Banana Lettuce Leafy vegetables (except as otherwise listed) Legume vegetables Tea Watermelon Brinjal Tomato	0.1 0.2 0.1 0.1 0.5 0.2 0.1 0.1 0.1
Glyphosate	Starfruit Papaya Cocoa beans Coffee beans Citrus fruits Durian Guava Coconut/coconut oil Mango Palm oil Banana Tea	0.1 0.2 0.5 0.2 0.2 0.1 0.1 0.1 0.1 0.1 0.2 0.2
Hexaconazole	Rice (milled or polished) Coffee beans Long beans Mustards Cucumber	0.05 0.05 0.2 0.5 0.1
Hexazinone	Sugarcane	0.1
Hexythiazox	Citrus fruits	0.5
Hydrogen phosphide (all phosphide expressed as hydrogen phosphide)	Rice (milled or polished) Cocoa beans	0.1 0.01
Imazapyr	Palm oil	0.1
Imazethapyr	Palm oil	0.05
Imidachlorprid	Rice (milled or polished) Citrus fruits Chilli Long beans Capsicum Mango Watermelon Brinjal	0.1 0.5 0.1 0.5 0.1 0.5 0.1 0.1
Inorganic bromide (expressed as total bromide)	Cereal grains Pulses Nuts	50 500 100

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Iprodione	Rice (milled or polished) Citrus fruits Chilli Cabbage Chinese cabbage Rockmelon Watermelon Brinjal Cucumber Tomato	10 10 5 5 5 2 2 10 2 5
Ipovalicarb	Tomato	1
Isazofos	Rice (milled or polished) Cocoa beans Banana Watermelon	0.05 0.05 0.1 0.05
Isoprocarb	Rice (milled or polished) Cocoa beans Coffee beans	0.2 0.1 0.1
Isoprothiolane	Rice (milled or polished)	2
Lufenuron	Chilli Maize Long beans Brinjal	0.5 0.05 0.2 0.2
Malathion	Starfruit Okra Rice (milled or polished) Papaya Citrus fruits Chilli Meat (cow, goat, pig) Poultry meat Guava Gabbage Pineapple Lettuce Mustards Legume vegetables Brinjal Cucumber Tomato	2 8 0.5 1 4 0.5 1 1 2 8 8 8 8 2 0.5 3 3
MCPA	Rice (milled or polished)	0.1
Mepronil	Rice (milled or polished) Legume vegetables	1 1

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Mercaptodimethur (methiocarb)	Rice (milled or polished)	0.05
	Long beans	0.1
	Mustards	0.1
	Cucumber	0.1
Metalaxyl	Cocoa beans	0.2
	Citrus fruits	5
	Durian	0.2
	Maize	0.05
	Cucumber	0.5
	Tomato	0.5
Metaldehyde	Rice (milled or polished)	1
	Fruits	1
	Tuber crops	1
	Lettuce	1
	Strawberries	1
Methamidophos	Coconut/coconut oil	0.1
	Palm oil	0.1
Methidathion	Cocoa beans	0.1
	Maize	0.1
	Palm oil	0.1
	Sugarcane	0.1
	Tea	0.5
Metolachlor	Amaranth	0.1
	Chili	0.1
	Maize	0.1
	French beans	0.1
	Sweet pea	0.1
	Long beans	0.1
	Soya bean	0.1
	Groundnuts	0.1
	Bitter gourd	0.1
	Angled loofah	0.1
	Lettuce	0.1
	Legume vegetables (except as otherwise listed)	0.1
	Sugarcane	0.1
	Watermelon	0.1
Cucumber	0.1	
Metribuzin	Soya bean	0.05
Metsulfuron methyl	Rice (milled or polished)	0.02
	Palm oil	0.02
Molimate	Rice (milled or polished)	0.1
Monocrotophos	Coconut/coconut oil	0.05
	Palm oil	0.05

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
MSMA	Cocoa beans Palm oil Sugarcane Tea	1 0.1 0.1 1
MTMC (metolcarb) Myclobutanil	Rice (milled or polished) French beans Long beans Cucumber	0.5 0.5 0.5 0.5
Napropamide	Chilli Sugarcane Brinjal Tomato	0.1 0.1 0.1 0.1
Ofurace	Leafy vegetables Tomato	1 0.5
Oxadiargyl	Rice (milled or polished)	0.05
Oxadiazon	Rice (milled or polished)	0.05
Oxadixyl	Cocoa beans Watermelon Cucumber Tomato Potato	1 0.5 0.5 0.5 0.2
Oxcarboxin	French beans Green gram Long beans	5 5 5
Oxyfluorfen	Soya bean Groundnuts	0.05 0.05
Paraquat	Rice (milled or polished) Cocoa beans Coffee beans Coconut/coconut oil Pepper (black, white) Palm oil Banana Root ant tuber vegetables (except as otherwise listed) Tapioca	0.5 0.1 0.05 0.1 0.05 0.1 0.05 0.05 0.05
Pencycuron	Rice (milled or polished) Mustards	0.5 1
Pendimethalin	Cabbage Mustards Tomato	0.1 0.1 0.1
Permethrin (sum of isomers)	Okra Cauliflower	1 0.5

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Cabbage Brinjal Tomato	5 1 1
Phenthoate	Onion (bulb) Okra Rice (milled or polished) Cauliflower Cabbage Lettuce Legume vegetables Brinjal Cucumber Tomato	0.1 0.1 0.05 0.1 0.1 0.1 0.1 0.1 0.1 0.1
Phoxim	Meat (cow, buffalo, sheep, goat, pig, rabbit) Poultry meat Fat (cow, buffalo, sheep, goat, pig, rabbit) Poultry fat	0.01 0.01 0.05 0.05
Picloram	Sugarcane	0.01
Pirimiphos-methyl	Rice (milled or polished) Maize Groundnuts	1 5 2
Pretilachlor	Rice (milled or polished)	0.05
Prochloraz (sum of prochloraz and its metabolite containing the 2,4,6-trichlorophenol moiety, expressed as prochloraz)	Papaya Citrus fruits Chilli Guava Pepper (black, white) Mango Banana	1 5 5 2 8 2 5
Profenofos	Cauliflower Chilli Maize French beans Long beans Kale Cabbage Bitter ground Angled loofah Mustards Legume vegetables (except as otherwise listed) Brinjal Cucumber	0.5 5 0.05 0.5 0.5 2 1 2 2 2 2 0.5 2 0.1

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Propamocarb	Cabbage	0.1
	Chinese cabbage	0.1
	Mustards	10
	Watermelon	2
	Honeydew	2
	Cucumber	2
	Tomato	1
Propanil	Rice (milled or polished)	0.1
Propargite	Citrus fruits	5
	Brinjal	2
	Cucumber	0.5
	Tomato	2
Propiconazole	Rice (milled or polished)	0.05
	Cocoa beans	0.1
	Groundnuts	0.05
	Banana	0.1
	Sugarcane	0.05
Propoxur	Rice (milled or polished)	0.1
	Cocoa beans	0.05
Prothiofos	Cauliflower	0.2
	Chilli	0.2
	Cabbage	0.2
	Chinese cabbage	0.2
Pymetrozine	Rice (milled or polished)	0.05
Pyrazosulfuron-ethyl	Rice (milled or polished)	0.1
Pyrethrum		Not prescribed
Pyridaben	Citrus fruits	1
Quinalphos	Okra	0.1
	Rice (milled or polished)	0.1
	Cocoa beans	0.1
	Cauliflower	0.1
	Chilli	0.1
	Maize	0.1
	Cabbage	0.1
	Sugarcane	0.1
	Brinjal	0.1
	Tomato	0.1
Quinchlorac	Rice (milled or polished)	0.5
Quintozene (sum of quintozene pentachloraniline and methyl pentachlorophenyl sulfide)	Cabbage	0.02
Quizalofop-ethyl	Okra	0.1
	Rice (milled or polished)	0.1
	Cocoa beans	0.1
	Chilli	0.1
	Long beans	0.1

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
	Chinese cabbage Cucumber Tomato	0.1 0.1 0.1
Sethoxydim	Okra Chilli Cabbage Palm oil Brinjal	0.1 0.1 0.2 0.05 0.1
Silafluofen	Rice (milled or polished)	0.2
Spinosad	Kale Cabbage Mustards	2 0.5 2
Sulphur		Not prescribed
Tebuconazole	Banana	0.05
Tebufenozide	Okra Rice (milled or polished) Chilli Long beans Brinjal Tomato	0.5 0.1 0.5 0.5 0.5 0.5
Teflubenzuron	Cabbage Chinese cabbage Mustards	0.2 0.2 1
Terbuthylazine	Cocoa beans	0.5
Tetradifon	Papaya Citrus fruits Guava Mango Strawberries Watermelon	5 2 5 5 2 1
Thiamethoxam	Okra Rice (milled or polished) Brinjal	0.2 0.1 0.2
Thiobencarb	Rice (milled or polished)	0.1
Thiocyclam-hydrogen oxalate	Cabbage Brinjal Tomato	0.3 0.5 0.5
Thiometon (sum of thiometon, its sulphoxide and sulphone, expressed as thiometon)	Citrus fruits Chilli French beans Long beans Watermelon Cucumber Brinjal	0.5 0.5 0.5 0.5 0.5 0.5 0.5

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
Thiophanate-methyl (sum of thiphanate- methyl and carbendazim, expressed as carbendazim)	See carbendazim	
Tolclofos-methyl	Lettuce	2
Tralomethrin	Chilli Cabbage Brinjal Tomato	0.5 0.2 0.5 0.5
Triadimefon	Coffee beans	0.05
Triadimenol (The limits accommodate tridimenol residues resulting from the use of triadimefon and/or triadimenol)	Cocoa beans Coconut/coconut oil	0.2 0.2
Triazophos	Citrus fruits Mango	2 2
Tribasic copper sulphate		Not prescribed
Trichlorfon	Rice (milled or polished) Citrus fruits Maize French beans Long beans Kale Mustards Watermelon	0.1 0.1 0.1 0.1 0.1 0.2 0.1 0.2
Triclopyr	Palm oil	0.1
Tridemorph	Sweet pea Pumpkins Mango Banana Legume vegetables (except as otherwise listed) Tea Watermelon Cucumber	0.1 0.1 0.1 0.1 0.1 15 0.1 0.1
Triflumuron	Cabbage	1
Vinclozolin (sum of vinclozolin and all metabolites)	Strawberries Tomatoes	10 3

(1) Pesticide	(2) Food	(3) Maximum Residue Limits (MRLs) in food (mg/kg)
containing the 3,5- dichloroaniline moiety, expressed as an vinclozolin)		
White oil		Not prescribed

[PU (A) 160/04]

SIXTEENTH A SCHEDULE

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“SIXTEENTH AA SCHEDULE
(Regulation 91B)
NUTRIENT LEVELS FOR FORMULATED MILK POWDER FOR CHILDREN
TABLE I
NUTRIENT LEVEL

(1) <i>Nutrient</i>	(2) <i>Minimum level (per 100 g)</i>
Biotin (µg)	3.8
Calcium (mg)	175
Energy (kcal)	384
Folic acid (µg)	64
Iodine (µg)	28
Iron (mg)	1.4
Magnesium (mg)	22.8
Nicotinamide (mg)	2.5
Pantothenic acid (mg)	0.9
Riboflavin (vitamin B ₂) (mg)	0.2
Selenium (µg)	5.9
Thiamine (vitamin B ₁) (mg)	0.2
Vitamin A (µg)	132
Vitamin B ₆ (mg)	0.2
Vitamin B ₁₂ (µg)	0.4
Vitamin C (mg)	9.4
Vitamin D (µg)	1.5
Vitamin E (mg)	1.7
Vitamin K ₁ (µg)	5.9
Zinc (mg)	1.5

Note: 1 kilojoule (kJ) is equivalent to 0.239 kilocalorie (kcal)

TABLE II
OPTIONAL INGREDIENTS IN FORMULATED MILK POWDER FOR CHILDREN

(1) <i>Optional ingredient</i>	(2) <i>Maximum level</i>
Nucleotide ¹	16 mg per 100 kcal
Oligosaccharide mixture containing 90% (weight per weight) galacto-oligosaccharide (GOS) and 10% (weight per weight) long chain fructo-oligosaccharide (lcFOS)	0.8 g per 100 ml
Lutein	50 µg per 100ml

Note: "1" means 5'-monophosphate may be added to formulated milk powder for children to a maximum level of 16 mg per 100 kcal. At least four nucleotides consisting of two purine and two pyrimidine nucleotides shall be used: adenosine 5'-monophosphate, guanosine 5'-monophosphate and inosine 5'-monophosphate (purines) and cytidine 5'-monophosphate and uridine 5'-monophosphate (pyrimidines). The purine nucleotides shall comprise a maximum of 45% of the total nucleotides added.

SIXTEENTH B SCHEDULE
[Subregulation 132A(3)]
SUBSTANCES WHICH MAY BE USED IN BASES OF
ARTIFICIAL SWEETENING SUBSTANCE

[Ins. PU (A)
123/95]

Acacia (gum Arabic)
Agar
Alginic acid and its sodium, potassium and ammonium salts, calcium alginate and propylene glycol alginate
Carrageenan
Citric acid
Dextrin
Dextrose
Ethyl alcohol
Glucono-delta-lactose
Glycerol
Guar gum
Karaya gum
Hydroxypropymethylcellulose
Lactose
L-leucine
Locust bean gum
Mannitol
Methylcellulose
Mono-, di-, and polysaccharides
Pectin
Potassium acid tartrate
Propylene glycol
Sodium bicarbonate
Sodium carboxymethylcellulose
Sodium citrate
Sodium phosphate
Sorbitol
Tartaric acid
Tragacanth gum
Water
Xanthan gum

SEVENTEENTH SCHEDULE
[Subregulation 133(2)]

TABLE I

PERMITTED NON-NUTRITIVE SWEETENING SUBSTANCES

- (a) Saccharin (2-Sulphobenzoic Imide)
- (b) Sodium saccharin (sodium salt of 2-Sulphobenzoic Imide)
- (c) Acesulfame potassium
- (d) Neotame

STANDARDS FOR SACCHARIN, SODIUM SACCHARIN AND
ACESULFAME POTASSIUM

- (a) *Saccharin* (2-Sulphobenzoic Imide)
Saccharin shall contain not less than 99 per cent saccharin on a water-free basis.
- (b) *Sodium saccharin* (Sodium salt of 2-Sulphobenzoic Imide)
Sodium saccharin shall contain not less than 99 per cent and not more than 101 per cent of anhydrous sodium saccharin on a water-free basis.
- (c) *Acesulfame potassium*
Acesulfame potassium shall contain not less than 99 per cent and not more than 101 per cent of acesulfame potassium on a water-free basis.

[Subregulation (2A) of Regulation 133]

[Am..PU (A)
318/12]

TABLE II
MAXIMUM PERMITTED PROPORTION OF ACESULFAME
POTASSIUM IN SPECIFIED FOOD

(1) Food	(2) Maximum permitted proportion
Ice cream	1,000 mg/kg
Mustard, mustard powder and mustard seed oil	350 mg/kg
Canned fruit, canned fruit cocktail	500 mg/kg
Dried fruit, mixed dried fruit	500 mg/kg
Chocolate, white chocolate, milk chocolate	1,000 mg/kg
Vinegar-Distilled, blended, artificial or synthetic	GMP
Chutney	1,000 mg/kg
Chewing gum	5,000 mg/kg
Jam, fruit jelly, marmalade	1,000 mg/kg
Candied fruit, or glazed fruit or crystallized fruit	500 mg/kg
Fish keropok	350 mg/kg
Cocoa or cocoa powder or soluble cocoa	2,500 mg/kg
Ice confection	800 mg/l
Table confection	1,000 mg/l
Low energy food (except low energy soft drink)	3,000 mg/kg
Mayonnaise	1,000 mg/kg
Low energy soft drink	600 mg/l
Formula dietary food	450 mg/kg
Beverage whiteners	GMP
Spice	GMP
Salad dressing	1,000 mg/kg
Soya sauce, hydrolyzed vegetable protein sauce, blended hydrolyzed vegetable protein sauce, chilli sauce and tomato sauce	350 mg/kg
Spirit, brandy, fruit brandy, rum, whisky, vodka, gin, samsu and liqueur	GMP
Soup, soup stock	110 mg/kg
Custard powder	350 mg/kg
Fruit wine	GMP
Honey wine or mead	GMP
Wine, wine cocktail, aerate wine, dry wine, sweet wine, rice wine and toddy, beer, lager, ale stout, shandy	350 mg/l

Table III

MAXIMUM PERMITTED PROPORTION OF NEOTAME IN SPECIFIED FOOD

(1) Food	(2) Maximum permitted proportion
Carbonated flavoured drink	15 mg/l
Low energy food	50 mg/kg.

EIGHTEENTH SCHEDULE
[Deleted]

[PU (A) 318/12]

NINETEENTH SCHEDULE
[Deleted]

[PU (A) 318/12]

TWENTIETH SCHEDULE
[Deleted]

[PU (A) 318/12]

TWENTIETH A SCHEDULE
(Subregulation 134(3))
TABLE I

[Ins. PU (A)
162/88,
90/99]

STANDARD FOR ASPARTAME
(Aspartyl phenylalanine methyl ester)

Aspartame shall contain not less than 98% and not more than 102% of aspartame on a water-free basis.

TABLE II

STANDARD FOR ERYTHRITOL (1,2,3,4-Butanetetrol)

Erythritol shall contain not less than 99% of erythritol on a water-free basis.

TWENTIETH B SCHEDULE

[Paragraph 361(5A)(a)]


**MEMINUM ARAK BOLEH
MEMBAHAYAKAN
KESIHATAN**

[Subs. P.U. (A) 270/2016]

TWENTIETH C SCHEDULE

[Paragraph 361(5A)(b)]

PROHIBITION SIGN

MATERIAL	SHAPE/SIZE	DESCRIPTION	DESIGN
<p><i>Any hard, opaque and long lasting material</i></p>	<p>Shape The signboard shall be rectangular in shape</p> <p>Size for display cabinet and counter for sale (a) The minimum size of the signboard shall be 50 cm in width x 60 cm in length. (b) Capital bold face lettering of non-serif character not less than 48 point size lettering shall be used in the sign.</p> <p>Size for serving table and chillers in hotel rooms (a) The minimum size of the signboard shall be 12 cm in width x 25 cm in length. (b) Capital bold face lettering of non-serif character not less than 24 point size lettering shall be used in the sign.</p>	<p>A red thick circle and thick bar superimposed on a black picture of alcoholic beverage in the bottle with a glass shall be used as an illustration on the signboard. The signboard shall have a white background. The message “MENJUAL MINUMAN BERALKOHOL/ ARAK KEPADA ORANG DI BAWAH UMUR DUA PULUH SATU TAHUN ADALAH DILARANG” shall be written on the signboard. The lettering of the message shall be black in colour and the type of lettering shall be Arial.</p>	 <p>AMARAN MENJUAL MINUMAN BERALKOHOL/ ARAK KEPADA ORANG DI BAWAH UMUR DUA PULUH SATU TAHUN ADALAH DILARANG</p>

[Am. PU (A)
162/88,
303/00,
312/01]

TWENTY-FIRST SCHEDULE
TABLE I
[Subregularion 389(3)]

NUTRIENT LEVEL FOR INFANT FORMULA

(1) Nutrient	NUTRIENT LEVEL (PER 100 KCAL)	
	(2) Minimum Amount	(3) Maximum Amount
Protein* (see note below)	1.8 g	4.5 g
Fat (g)	3.3	6.0
(% cal)	30	54
Essential fatty acids (linoleate) :		
(% cal)	3	not prescribed
(mg)	300	not prescribed
Vitamin A (expressed as retinol)	250 I.U.	500 I.U.
Vitamin D	40 I.U.	80 I.U.
Ascorbic acid (Vit. C)	8 mg	not prescribed
Thiamine (Vit. B ₁)	40 µg	not prescribed
Riboflavin (Vit. B ₂)	60 µg	not prescribed
Nicotinamide	250 µg	not prescribed
Vitamin B ₆	35 µg	not prescribed
Folic Acid	4 µg	not prescribed
Panthenic Acid	300 µg	not prescribed
Vitamin B ₁₂	0.15 µg	not prescribed
Vitamin K	4 µg	not prescribed
Biotin	1.5 µg	not prescribed
Vitamin E	0.7 I.U./g linoleic acid in no case less than 0.7 I.U./100 kcal	
Sodium (Na)	20 mg	60 mg
Potassium (K)	80 mg	200 mg
Calcium (Ca)	50 mg	not prescribed
Phosphorus (P)	25 mg	not prescribed
Choline	7 mg	not prescribed
Iron	0.15 mg	not prescribed
Zinc (Zn)	0.5 mg	1.5 mg

NOTES :

- *The amounts specified in columns (2) and (3) are for protein of nutritional quality equivalent to that of casein. Greater quantity of other protein is permitted so long as it is in proportion to the biological value of the aforesaid amount. The quantity of the other protein shall not be less than 85% of that of casein.
- Where the maximum amount of the nutrient is not prescribed, the total daily intake of that nutrient arising from its uses in accordance with good manufacturing practice, does not present a hazard to health.
- The Ca:P ratio shall not be less than 1.2 and not more than 2.0.

TABLE IA
(Subregulation 389(3A))

[Ins. PU (A)
303/00]

OPTIONAL INGREDIENTS IN INFANT FORMULA

(1) <i>Optional Ingredient</i>	(2) <i>Maximum Level mg/100 kcal</i>
NUCLEOTIDES	
Cytidine 5'-Monophosphate	2.50
Uridine 5'-Monophosphate	1.75
Adenosine 5'-Monophosphate	0.50
Guanosine 5'-Monophosphate	0.50
Inosine 5'-Monophosphate	1.00

TABLE II
(Subregulation 389(5))

PERMITTED FOOD ADDITIVE IN INFANT FORMULA

(1) <i>Food additive</i>	(2) <i>Maximum level in 100 ml of the ready-to-drink product</i>
1. EMULSIFIERS Lecithin Mono and diglycerides of edible fat and edible oil	0.5 g 0.4 g
2. THICKENERS Guar gum Locust bean gum Distarch phosphate Acetylated distarch phosphate Carrageenan	0.1 g 0.1 g 0.5 g singly or in combination in soya-based product only 2.5 g singly or in combination in hydrolysed protein or amino acid based product or both 0.03 g in regular milk and soya based liquid product only 0.1 g in hydrolysed protein or amino acid based liquid product or both
3. ACIDULANTS, ALKALIS AND BUFFERS Calcium hydroxide Potassium hydroxide Sodium hydrogen carbonate Sodium carbonate Potassium hydrogen carbonate Potassium carbonate Sodium citrate Potassium citrate Lactic acid Citric acid	} Limited by good manufacturing practice and within the limits for Na and K as specified in Table I } Limited by good manufacturing practice
4. ANTIOXIDANTS Tocopherols concentrate L-Ascorbyl palmitate	1 mg 1 mg

TWENTY-FIRST A SCHEDULE
(Regulation 389A)
NUTRIEN LEVELS FOR FOLLOW-UP FORMULA
TABLE I
Nutrient Level (Per 100 kcal)

(1) Nutrient	(2) Minimum amount	(3) Maximum amount
Protein* (see note below)	3 g	5.5 g
Fat	3 g	6 g
Essential fatty acids (linoleate) ...	300 mg	not prescribed
Vitamin A (expressed as retinol) ...	250 I.U. or 75 µg	750 I.U. or 225 µg
Vitamin D	40 I.U. or 1 µg	120 I.U. or 3 µg
...		
Ascorbic acid (Vit. C)	8 mg	not prescribed
Thiamine (Vit. B ₁)	40 µg	not prescribed
Riboflavin (Vit. B ₂)	60 µg	not prescribed
Nicotinamide	250 µg	not prescribed
Vitamin B ₆	45 µg	not prescribed
...		
Folic Acid	4 µg	not prescribed
Panθοthenic Acid	300 µg	not prescribed
Vitamin B ₁₂	0.15 µg	not prescribed
Vitamin K ₁	4 µg	not prescribed
Biotin	1.5 µg	not prescribed
...		
Vitamin E (% tocopherol compounds)	0.7 I.U./g licoleic acid but in no case less than 0.7 I.U./100 available kilocalories	
Sodium (Na)	20 mg	85 mg
Potassium (K)	80 mg	not prescribed
Chloride (Cl)	55 mg	not prescribed
Calcium (Ca)	90 mg	not prescribed
Phosphorus (P)	60 mg	not prescribed
Magnesium (Mg)	6 mg	not prescribed
Iron (Fe)	1 mg	2 mg
Iodine (I)	5 µg	not prescribed
Zinc (Zn)	0.5 mg	not prescribed

NOTES:

1. *Not less than 3.0 g per 100 available calories or 7.0 per 100 available kilojoules of protein of nutritional quality equivalent to that of casein in or a greater quantity of other protein in inverse proportion to its nutritional quality. The quantity of the other protein shall not be less than 85% of that casein. The total quantity of protein shall not be more than 5.5 g per 100 available calorie (or 1.3 g per 100 available kilojoules).
Conversion factor for nitrogen shall follow the WHO Technical Report Series No. 522, WHO, Geneva.
2. Formulas shall contain a minimum of 15 µg of Vitamin B₆ per gram of protein.
3. Where the maximum amount of the nutrient is not prescribed, the total daily intake of that nutrient arising from its use in accordance with good manufacturing practice does not present a hazard to health.
4. The Ca:P ratio shall not be less than 1.2 and not more than 2.0.
5. 1 kilojoule (kJ) is equivalent to 0.239 kilocalorie (kcal).

TABLE II
PERMITTED FOOD ADDITIVE IN FOLLOW-UP FORMULA

(1) <i>Food additive</i>	(2) <i>Maximum level in 100 ml of product ready-for-consumption</i>
1. EMULSIFIERS Lecithin Mono and Diglycerides	0.5 g 0.4 g
2. THICKENERS Guar gum Locust bean gum Distarch phosphate Acetylated distarch phosphate Phosphated distarch phosphate Acetylated distarch adipate Carrageenan Pectin	0.1 g 0.1 g 0.5 g singly or in combination in soya based products only 2.5 g singly or in combination in hydrolysed protein and/or amino acid-based products only 0.03 g singly or in combination in milk and soya-based products only 0.1 g singly or in combination in hydrolysed protein and/or amino acid-based liquid products only 1 g
3. ACIDULANTS, ALKALIS AND BUFFERS Sodium hydrogen carbonate Sodium carbonate Sodium citrate Potassium hydrogen carbonate Potassium carbonate Potassium hydroxide Potassium citrate Sodium hydroxide Calcium hydroxide L (+) lactic acid L (+) lactic acid producing cultures Citric acid	Limited by Good Manufacturing Practices within the limits for Na as specified in Table I
4. ANTIOXIDANTS Mixed tocopherols concentrate % - Tocopherol L-Ascorbyl palmitate L-Ascorbic acid and its Na, Ca salts	3 mg singly or in combination 5 mg singly or in combination expressed as ascorbic acid (See Table I)
5. FLAVOURING SUBSTANCES Natural Fruit Extracts Vanilla extract Ethyl vanillin Vanillin	In accordance with Good Manufacturing Practices In accordance with Good Manufacturing Practices 5 mg 5 mg

TABLE III
OPTIONAL INGREDIENTS IN FOLLOW-UP FORMULA

(1) <i>Optional Ingredient</i>	(2) <i>Maximum Level</i>
Nucleotides ¹ Galacto-oligosaccharide (GOS) Oligosaccharide mixture containing 90% (weight per weight) galactosaccharide (GOS) and 10% (weight per weight) long chain fructo- oligosaccharide (1cFOS) Lutein Sialic Acid	16 mg per 100 kcal 0.72 g per 100 ml 0.8 g per 100 ml 50 ug per 100 ml 67 mg per 100 kcal

Note : "1" means 5'-monophosphate may be added to formulated milk powder for children to a maximum level of 16 mg/100 kcal. At least four nucleotides consisting of two purine and two pyrimidine nucleotides consisting of two purine and two pyrimidine nucleotides shall be used: adenosine 5'-monophosphate, guanosine 5'-monophosphate and inosine 5'- monophosphate (purines) and cytidine 5'-monophosphate and uridine 5'-monophosphate (pyrimidines). The purine nucleotides shall comprise a maximum of 45% of the total nucleotides added.

TWENTY-SECOND SCHEDULE
TABLE I
[Subregulation 390(6) and 391 (6)]

[Am. PU (A)
162/88,
90/99]

NUTRIENTS LEVEL FOR CANNES FOOR FOR INFANTS AND CHILDREN
AND CEREAL BASED FOOD FOR INFANTS AND CHILDREN

(1) <i>Nutrient</i>	<i>NUTRIENT LEVEL (per 100 kcal)</i>	
	(2) <i>Minimum Amount</i>	(3) <i>Maximum Amount</i>
Vitamin A (expressed as retinol)	255 I.U.	500 I.U.
...		
Vitamin D	40 I.U.	80 I.U.
Ascorbic acid (Vit. C)	8 mg	not prescribed
Thiamine (Vit. B ₁)	25 µg	not prescribed
Riboflavin (Vit. B ₂)	60 µg	not prescribed
Nicotinamide	0.8 mg	not prescribed
Vitamin B ₆	35 µg	not prescribed
Folic Acid	4 µg	not prescribed
...		
Panθοthenic Acid	300 µg	not prescribed
Vitamin B ₁₂	0.15 µg	not prescribed
Vitamin E	0.3 I.U.	not prescribed
Calcium (Ca)	50 mg	not prescribed
Phosphorus (P)	25 mg	not prescribed
Iron	1 mg	not prescribed
Iodine	5 µg	not prescribed

NOTES:

- Where the maximum amount of the nutrient is not prescribed, the total daily intake of the nutrient arising from its uses in accordance with good manufacturing practice, does not present a hazard to health.
- The Ca:P ratio shall be not less than 1.2 and not more than 2.0.
- The level of Vitamin C shall not apply to biscuits, rusks and other similar products.

TABLE II
(Regulation 390(7))
PERMITTED FOOD ADDITIVE IN CANNED FOOD FOR
INFANTS AND CHILDREN

<i>(1)</i> <i>Food additive</i>	<i>(2)</i> <i>Maximum level in 100 ml of product ready-for-consumption</i>
1. EMULSIFIERS Lecithin Mono and diglycerides of edible fat and edible oil	0.5 g 0.15 g
2. THICKENERS Locust bean gum Distarch phosphate Acetylated distarch phosphate Phosphated distarch phosphate	0.2 g 0.6 g singly or in combination
3. ACIDULANTS, ALKALIS AND BUFFERS Sodium hydrogen carbonate Sodium carbonate Potassium hydrogen carbonate Calcium carbonate Lactic acid Citric acid and Na salts Acetic acid	Limited by good manufacturing practice and within the limit of Na specified in subregulation 390 (3) Limited by good manufacturing practice 0.2 g 0.5 g and within the limit for Na specified in subregulation 390(3) 0.5 g
4. ANTIOXIDANTS Tocopherol L-Ascorbyl palmitate L-Ascorbic acid and its Na, Ka salts	0.03 g/100 g fat, singly or in combination 0.02 g/100 g fat 0.05 g/100 g, expressed as ascorbic acid and within the limit of Na specified in subregulation 390(3)
5. FLAVOURING SUBSTANCES Vanilla extract Ethyl vanillin Vanillin	Limited by good manufacturing practice 7 mg 7 mg

“TWENTY-THIRD SCHEDULE
 [Subregulation 391(14)]
 PERMITTED FOOD ADDITIVE IN PROCESSED CEREAL-BASED FOOD
 FOR INFANTS AND YOUNG CHILDREN
 TABLE I

	(1) <i>Food additive</i>	(2) <i>Maximum level in 100 g</i>
1	EMULSIFIERS Lecithins Acetic and fatty acid esters of glycerol Citric and fatty acid esters of glycerol Lactic and fatty acid esters of glycerol Mono- and diglycerides	1500 mg } 500 mg singly or in combination
2	ACIDITY REGULATORS Disodium tartrate Dipotassiumtartrate – L(+) form only L(+)-Tartaric acid – L(+) form only Monopotassium tartrate –L(+) form only Monosodium tartrate Potassium sodium L(+tartrate L(+) form only Dicalcium orthophosphate Disodium orthophosphate Dipotassium orthophosphate Monocalcium orthophosphate Monopotassium orthophosphate Monosodium orthophosphate Orthophosphoric acid Tricalcium orthophosphate Tripotassium orthophosphate Trisodium orthophosphate	} 500 mg singly or in combination and tartrates as residue in biscuits and rusks } only for pH adjustment 440 mg singly or in combination as phosphorous
3	ANTIOXIDANTS Alpha-tocopherol Mixed tocopherols concentrate L-Ascorbyl palmitate L-Ascorbic acid Potassium ascorbate Sodium ascorbate Calcium ascorbate	} 300 mg per kg fat or oil basis singly or in combination 200 mg per kg fat } 50 mg expressed as ascorbic acid 20 mg expressed as ascorbic acid

	(1) <i>Food additive</i>	(2) <i>Maximum level in 100 g</i>
4	THICKENERS Carob bean gum Guar gum Gum arabic Pectins (amidated and non-amidated) Xanthan gum Acetylated distarch adipate Acetylated distarch phosphate Acetylated oxidized starch Distarch phosphate Monostarch phosphate Oxidized starch Phosphated distarch phosphate Starch acetate esterified with acetic anhydride Starch sodium octenyl succinate	1000 mg singly or in combination 2000 mg in gluten-free cereal-based foods 5000 mg singly or in combination
5	ANTICAKING AGENTS Silicon dioxide (amorphous)	200 mg for dry cereals only
6	FLAVOURING SUBSTANCES Ethyl vanillin Vanillin	7 mg 7 mg

TABLE II

THE PROCESSED CEREAL-BASED FOOD FOR INFANTS AND YOUNG CHILDREN MAY
CONTAIN THE LISTED FOOD ADDITIVES

1. ACIDITY REGULATORS

Acetic acid
Calcium acetate
Calcium carbonate
Calcium citrate
Calcium hydroxide
Calcium lactate – L(+)-form only
Citric acid
Hydrochloric acid
L(+) lactic acid
Malic acid (DL) – L(+)-form only
Monopotassium citrate
Monosodium citrate
Potassium acetates
Potassium hydrogen carbonate
Potassium hydroxide
Potassium lactate (solution) – L(+)- form only
Sodium acetate
Sodium hydrogen carbonate
Sodium hydroxide
Sodium lactate (solution)– L(+)- form only
Tripotassium citrate
Trisodium citrate

2. RAISING AGENTS

Ammonium carbonate
Ammonium hydrogen carbonate
Sodium carbonate
Sodium hydrogen carbonate

3. FLAVOURING SUBSTANCES

Vanillin extract
Natural fruit extract

TWENTY-FOURTH SCHEDULE
(Regulation 392 [3])
MAXIMUM TOTAL ENERGY VALUE OF LOW ENERGY FOOD

(1) <i>Type of Food</i>	(2) <i>Maximum Total Energy Value</i>
Beverage (ready for consumption)	33 kJ (8 kcal) per 100 ml
Spread, marmalade, jam and seri kaya	418 kJ (100 kcal) per 100 g
Table confection (ready for consumption)	58 kJ (14 kcal) per 100 g
All other food	209 kJ (50 kcal) per 100 g

TWENTY-FOURTH A SCHEDULE
(Regulation 393A)
PERMITTED INGREDIENT IN SALT SUBSTITUTES

[Ins. PU (A)
131/02]

(1) <i>Ingredient</i>	(2) <i>Maximum Level</i>
(a) Potassium sulphate, potassium, calcium or ammonium salts of adipic, glutamic, carbonic, succinic, lactic, tartaric, citric, acetic, hydrochloric or orthophosphoric acid;	Not limited, except that P not to exceed 4% w/w and NH ₄ + 3% w/w of the salt substitute mixture.
(b) Magnesium salts of adipic, glutamic, carbonic, citric, succinic, acetic, tartaric, lactic, hydrochloric or orthophosphoric acids mixed with other Mg-free salt substitutes as listed in (a), (c) and (d); or	Mg ⁺⁺ to be not more than 20% w/w of the total of the cation K ⁺ . Ca ⁺⁺ and NH ₄ ⁺ present in the salt substitute mixture and P not to exceed 4% w/w of the salt substitute mixture
(c) Choline salts of acetic, carbonic, lactic, tartaric, citric or hydrochloric acids, mixed with other choline-free salt substitute as listed in (a), (b) and (d); or	The choline content not to exceed 3% w/w of the salt substitute mixture
(d) Free adipic, glutamic, citric, lactic or malic acids.	
	Not limited.

TWENTY-FIFTH SCHEDULE
[Subregulation 360B(3) and 360C(3)]

STANDARD FOR PACKAGED DRINKING WATER AND VENDED WATER

1. Physical standard

<i>Physical properties</i>	<i>Maximum permitted proportion</i>
pH	6.5-8.5
Colour (True Colour Unit)	5
Turbidity (Nephelometric turbidity unit)	0.1

2. Chemical standard

<i>Chemicals</i>	<i>Maximum permitted proportion in miligram per litre (mg/l)</i>
Aldrin/Dieldrin	absent
Aluminium (as Al)	0.04
Ammonia (as N)	0.1
Anionic Detergent (MBAS)	0
Antimoni	0.001
Arsenic (as As)	0.001
Barium	0.14
Biocides (Total)	0.02
Boron	0.1
Bromodichloromethane	0.012*
Bromoform	0.02*
Cadmium (as Cd)	0.0006
Carbon chloroform extract	0.1
Chlordane	absent
Chloride (as Cl)	50
Chloroform	0.006*
Chlorpyrifos	absent
Chromium (as Cr)	0.01
Copper (as Cu)	0.2
Cyanide (as CN)	0.014
2,4-D	absent
DDT	absent
Dibromochloromethane	0.02*
Endosulfan	absent
Fluoride (as F)	0.6
Hardness (as CaCO ₃)	100
Heptachlor & heptachlor epoxide	absent
Hexachlorobenzena	absent
Iron (as Fe)	0.06
Lead (as Pb)	0.002
Lindane	absent
Magnesium	30
Manganese (as Mn)	0.02
Mercury (as Hg)	0.0002
Methoxychlor	absent
Mineral oil	0.06
Nitrite(calculated as NO ₂ ⁻)	0.04 [#]
Nitrate(calculated as NO ₃ ⁻)	10 [#]
Nitrate (calculated as N)	2
Nikel	0.004
Phenol	0.0004
Residual Chlorine (Free)	0.04
Selenium (as Se)	0.002
Silver (as Ag)	0.01
Sodium (as Na)	40

Chemicals	Maximum permitted proportion in miligram per litre (mg/l)
Styrene	0.02
Sulphate (as SO ₄)	50
Zinc (as Zn)	0.6

3. Bacteriological Standard

Bacteria	Method	Count per 100 ml
Total coliform	1. Multiple tube method (37°C/48 hrs)	Shall not exceed 10 (Most Probable Number)
	2. Membrane filter	Not more than 4 colonies per 100 ml
<i>Escherichia coli</i> or thermotolerant coliform	Multiple tube method	Nil (Most Probable Number)
Fecal <i>Streptococci</i>	Membrane filter	Nil in 100 ml
<i>Pseudomonas aeruginosa</i>	Membrane filter	Nil in 100 ml
<i>Clostridium perfringens</i>	Membrane filter	Nil in 100 ml
Sulphite reducing anaerob	Membrane filter	Nil in 100 ml

4. Radioactivity

Gross α	0.1 Bq/l
Gross β	1.0 Bq/l

NOTE:

1. * The sum of ratio of the concentration of each to its respective permitted maximum level shall not exceed 1

$$\frac{C_{\text{chloroform}}}{ML_{\text{chloroform}}} + \frac{C_{\text{bromoform}}}{ML_{\text{bromoform}}} + \frac{C_{\text{dibromochloromethane}}}{ML_{\text{dibromochloromethane}}} + \frac{C_{\text{bromodichloromethane}}}{ML_{\text{bromodichloromethane}}} \leq 1$$

C : concentration from water sample analysis result
ML : permitted maximum level

2. # The sum of ratio of the concentration of each to its respective permitted maximum level shall not exceed 1

$$\frac{C_{\text{nitrite}}}{ML_{\text{nitrite}}} + \frac{C_{\text{nitrate}}}{ML_{\text{nitrate}}} \leq 1$$

C : concentration from water sample analysis result
ML : permitted maximum level".

TWENTY-FIFTH A SCHEDULE
[Subregulation 394(1)]
STANDARD FOR WATER

1. Physical standard

<i>Physical properties</i>	<i>Maximum permitted proportion</i>
pH	6.5-8.5
Colour (True Colour Unit)	15
Turbidity (Nephelometric turbidity unit)	2

2. Chemical standard

<i>Chemicals</i>	<i>Maximum permitted proportion in miligram per litre (mg/l)</i>
Aldrin/Dieldrin	0.00003
Aluminium (as Al)	0.2
Ammonia (as N)	0.5
Anionic Detergent (MBAS)	1
Antimoni	0.005
Arsenic (as As)	0.01
Barium	0.7
Biocides (Total)	0.1
Bromodichloromethane	0.06*
Bromoform	0.1*
Boron	0.5
Cadmium (as Cd)	0.003
Carbon chloroform extract	0.5
Chlordane	0.0002
Chloride (as Cl)	250
Chromium (as Cr)	0.05
Chloroform	0.2*
Chlorpyrifos	0.03
Copper (as Cu)	1
Cyanide (as CN)	0.07
2,4-D	0.03
DDT	0.001
Dibromochloromethane	0.1*
Endosulfan	0.03
Fluoride (as F)	0.6
Hardness (as CaCO ₃)	500
Heptachlor & heptachlor epoxide	0.00003
Hexachlorobenzene	0.001
Iron (as Fe)	0.3
Lindane	0.002
Lead (as Pb)	0.01
Manganese (as Mn)	0.1
Magnesium	150
Mercury (as Hg)	0.001
Methoxychlor	0.02
Mineral oil	0.3
Nikel	0.02
Nitrite (calculated as NO ₂ ⁻)	0.2 [#]
Nitrate(calculated as NO ₃ ⁻)	50 [#]
Nitrate (calculated as N)	10
Phenol	0.002
Residual Chlorine (Free)	Not less than 0.2
Selenium (as Se)	0.01
Silver (as Ag)	0.05
Sodium (as Na)	200

Chemicals	Maximum permitted proportion in miligram per litre (mg/l)
Styrene	0.2
Sulphate (as SO ₄)	250
Zinc (as Zn)	3

3. Bacteriological Standard

Bacteria	Method	Count per 100 ml
Total coliform	1. Multiple tube method (37°C/48 hrs)	Shall not exceed 10 (Most Probable Number)
	2. Membrane filter	Not more than 4 colonies per 100 ml
<i>Escherichia coli</i> thermotolerant coliform or	Multiple tube method	Nil (Most Probable Number)
Fecal <i>Streptococci</i>	Membrane filter	Nil in 100 ml
<i>Pseudomonas aeruginosa</i>	Membrane filter	Nil in 100 ml
<i>Clostridium perfringens</i>	Membrane filter	Nil in 100 ml
Sulphite reducing anaerob	Membrane filter	Nil in 100 ml

4. Radioactivity

Gross α	0.1 Bq/l
Gross β	1.0 Bq/l

NOTE:

1. * The sum of ratio of the concentration of each to its respective permitted maximum level shall not exceed 1

$$\frac{C_{\text{chloroform}}}{ML_{\text{chloroform}}} + \frac{C_{\text{bromoform}}}{ML_{\text{bromoform}}} + \frac{C_{\text{dibromochloromethane}}}{ML_{\text{dibromochloromethane}}} + \frac{C_{\text{bromodichloromethane}}}{ML_{\text{bromodichloromethane}}} \leq 1$$

C : concentration from water sample analysis result
ML : permitted maximum level

2. # The sum of ratio of the concentration of each to its respective permitted maximum level shall not exceed 1

$$\frac{C_{\text{nitrite}}}{ML_{\text{nitrite}}} + \frac{C_{\text{nitrate}}}{ML_{\text{nitrate}}} \leq 1$$

C : concentration from water sample analysis result
ML : permitted maximum level".

TWENTY-SIXTH SCHEDULE
(Subregulation 360A(7))
STANDARD FOR NATURAL MINERAL WATER

1. Chemical Standard:

<i>Chemicals</i>	<i>Maximum permitted proportion in milligram per litre (mg/l)</i>
Arsenic	0.05
Barium	1
...	
Borate (calculated as H ₃ BO ₃)	30
Cadmium	0.01
...	
Copper	1
Chromium (VI)	0.05
...	
Cyanide (calculated as CN ⁻)	0.01
Fluoride (calculated as F ⁻)	2
Lead	0.05
Manganese	2
...	
Mercury	0.001
...	
Nitrate (calculated as NO ₃ ⁻)	45
Nitrites (calculated as NO ₂ ⁻)	0.005
Organic matter (calculated as O ₂)	3
Selenium	0.01
...	
Sulphide (calculated as H ₂ S)	0.05
Zinc	5

2. Bacteriological Standard:

<i>Bacteria</i>	<i>Method</i>	<i>Count per 100 ml</i>
Coliform organism	1. Multiple tube method. (37°C/48hrs)	(i) Shall not exceed 10 (Most Probable Number); (ii) Shall not be detectable in 2 consecutive samples (iii) Shall not be detectable in 95 per cent of samples throughout a year
	2. Membrane filter	(i) Arithmetic mean of all monthly samples is 1 colony/100 ml (ii) Not more than 4 colonies/100 ml in consecutive samples
<i>Escherichia coli</i>	Multiple tube method	Nil (Most Probable Number)

3. Radioactivity

	<i>Maximum permitted amount in Bq/l</i>
Gross α	0.1
Gross β	1

[Ins. PU (A)
110/93]

TWENTY-SEVENTH SCHEDULE
(Subregulations 360A(2))
FOOD ACT 1983
FOOD REGULATIONS 1985

Licence No.....

LICENCE TO TAKE NATURAL MINERAL WATER FROM ANY
SOURCE FOR THE PURPOSE OF TRADE OR BUSINESS

Licence is hereby granted to.....whose business
address is

..to take natural mineral water from its source
at.....for the purpose of trade or business.

This licence is subject to conditions which may be imposed pursuant to subregulation
360A(3A).

Date:.....
.....

*Director,
Ministry of Health, Malaysia*

TWENTY-EIGHTH SCHEDULE
(Subregulations 360B (1A))

[Ins. PU (A)
384/00]

FOOD ACT 1983

FOOD REGULATIONS 1985

Licence No.....

LICENCE TO TAKE DRINKING MINERAL WATER FROM ANY SOURCE
FOR THE PURPOSE OF TRADE OR BUSINESS

Licence is granted to
whose business address is

.....to take drinking water from its source at
.....for the purpose of trade or business.

This licence is subject to conditions which may be imposed pursuant to subregulation
360B(1C).

Date:.....

.....
*Director,
Ministry of Health, Malaysia*

TWENTY-NINTH SCHEDULE
(Regulation 394A)

FOOD ACT 1983

FOOD REGULATIONS 1985

License No.

LICENSE TO PREPARE ICE FOR THE PURPOSE OF TRADE OR BUSINESS

License is granted to
whose business address is.....

.....to prepare ice for the purpose of trade or business.

This license is subject to conditions which may be imposed pursuant to regulation 394A.

Date:

.....
*Director,
Ministry of Health, Malaysia*

[Ins. PU (A)
313/12]

THIRTIETH SCHEDULE
[Subregulation 360C(4)]

FOOD ACT 1983

FOOD REGULATIONS 1985

Licence No.

LICENCE TO OPERATE WATER-VENDING MACHINE

Licence is hereby granted
to.....

whose water-vending machine Serial No.....located at

This licence is subject to conditions which may be imposed pursuant to subregulation 360C(6) and valid till.....

Date :

.....
*Director,
Ministry of Health, Malaysia.*