

manner, and prohibits misleading labels or advertising. It also reinforces the prohibition on dealing in foodstuffs declared harmful by any other regulation.

Various recommendations of the Conseil Supérieur d'Hygiène Publique de Belgique

The following recommendations of this Committee have no legal force in themselves, but may be considered practically binding in view of the general prohibition on the sale of harmful foodstuffs and on misleading labels:

(1) Antioxidants: It is recommended that the following additives be allowed in edible fats, except butter, on condition that the name of the substance be clearly shown on the labels:

0.01 % maximum of propyl gallate, octyl gallate, dodecyl gallate, or do-tert-butyl-para-cresol and 0.02 % maximum of butylated hydroxytoluene or butylated hydroxyanisole

(2) Emulsifiers and stabilizers: The Committee recommended that glycerol monooleates and monostearates be regarded as harmless when added to fats in a proportion not exceeding 2 %. They advise that the use of bakery emulsions of the polyoxyalkylene type should be forbidden.

CANADIAN COLOURING MATTER REGULATION AMENDMENTS

The Canadian Food and Drug Directorate have reviewed the food colouring regulations and have issued a proposed new list of food colouring matters for which specific uses are listed, a number of proposed new standards for certain of these colourings and proposed amendments to the colouring regulations. An outline of the proposed changes and the proposed new list of colourings are given below. The principal changes in the food colouring regulations are as follows:

The term "coal tar" is replaced by "synthetic". However, the term "synthetic colour" refers only to the former "coal tar" colourings and not to synthetically-prepared natural colourings. The natural colourings which may be used in foods have now been specified by name. Blanket tolerances at two levels are provided for the synthetic colourings based on toxicity and usage data. These are: 200 ppm for the commonly used azo colourings. Erythrosine and Indigotine, and 50 ppm for the Triphenylmethanes and Naphthol Yellow S. It is intended that any combination of the colourings within each group or between the two groups may be used provided that the combined total does not exceed 200 ppm from the first group and 50 ppm from the second group.

A new specification is provided for Annatto butter and margarine colourings. Recent work has shown that some commercial Annatto preparations contain considerable amounts of various degradation products of bixin. Therefore a lower limit has been placed on the amount of bixin that must be present relative to the overall pigment content. No objection will be taken to the sale of mixtures of Annatto with other natural colourings provided that the Annatto component meets the standard.

No specifications are also provided for carbon black and charcoal. The official methods applicable to these colours will be those given in the World Health Organization 'Specifications for Identity and Purity of Food Additives (Food Colours)', *WHO/Food Add./17*, 20th April, 1960.

The specifications of all synthetic colourings have been revised to bring them into line with the WHO specifications. Colouring contents have been raised to 85 %, limits on ether

extracts and water-soluble matter have been lowered to 0.2% and a new limit of 0.5% has been set for intermediates.

Proposed F.A. table for food colourings

The following additives can be used as colouring agents at a maximum level of use of:

- (a) *Good manufacturing practice*: Alkanet, Annatto, Anthocyanins, Beet Red, Carotene, Chlorophyll, Cochineal, Orchil, Paprika, Riboflavin, Saffron, Saunderswood, Turmeric, Xanthophyll, Carbon Black, Charcoal, Iron Oxide, Silver Metal, Titanium Dioxide and Caramel.
- (b) 200 ppm singly or in combination: Amaranth, Erythrosine, Indigotine, Ponceau SX, Sunset Yellow FCF and Tartrazine.
- (c) 50 ppm singly or in combination: Light Green SF, Yellowish, Guinea Green B, Fast Green FCF, Brilliant Blue FCF, Benzyl Violet 4B and Naphthol Yellow S.
- (d) 2 ppm (on skins of oranges): Citrus Red No. 2.

Legislation on food additives in Canada

A number of changes have been made in the proposed food additive regulations by the Food and Drug Directorate after consulting the food manufacturers and associations. Most of the changes were concerned with the use or levels of use of certain additives. Tables listing natural and synthetic (coal tar) colourings and starch-modifying agents have been added to the original compilation of tables for various food additives. The proposed legislation is expected to be promulgated in the near future.

DUTCH COLOURING REGULATIONS AMENDED

The Dutch colouring regulations were revised by a Royal decree in April, 1962. The revision entailed primarily the addition of Scarlet GN and Indanthrene Blue to the list of permitted colourings. The following colourings Ponceau SX, Ponceau 6R, Patent Blue V, and Wool Green S, were provisionally listed. The provisions of this decree do not affect the use of colouring matters or pigments on the rind of cheese and in the solution used for the marking of meat under the Meat Inspection Act, or to the colouring of orange skins with Citrus Red No. 2.

The list of permitted colourings is given below:

Inorganic Colourings

Calcium Carbonate, Titanium Dioxide, Red or Yellow Ochre, Red Iron Oxide, Terre Verte, Ultramarine, Carbon Black, Bone Black, Black Iron Oxide, Aluminium, Silver and Gold (as foil or dust).

Natural Organic Colourings

Cochineal (Carmine), Alkannet, Orseille (litmus), Annatto, Carotene, Turmeric (Curcumin), Saffron, Buckthorn, Chlorophyl (and Copper Chlorophyl free from copper ions) and Caramel.

Synthetic Organic Colourings

COLOURING	C.I. (1956) NO.	COLOURING	C.I. (1956) NO.
Carmoisine	14720	Chrysoine S	14270
Scarlet GN	14815	Sunset Yellow FCF	15985
Fast Red E	16045	Tartrazine	19140