

Proposed list of permitted general terms for use in the declaration of ingredients under the First Schedule of the SFR

- To combine the list of general terms under the First Schedule of the Food Regulations with the list of general class names under the Codex General Standard for the Labelling of Prepackaged Foods (CXS 1-1985)

With the proposed amendments, the following class names may be used designated by generic terms in the list of ingredients:

Name of classes	Class Names
Any deodorised edible vegetable oil that is fully hydrogenated or not hydrogenated, when forming an ingredient of any food other than edible fats and oils	Vegetable oil/fat qualified by the words 'fully hydrogenated' if appropriate
Refined fats	'Fat' together with either, the term 'vegetable' or 'animal', as appropriate Pork fat, lard and beef fat shall always be declared by their specific names.
All species of fish where the fish constitutes an ingredient of another food and provided that the labelling and presentation of such food does not refer to a specific species of fish	Fish
Imitation cream when forming an ingredient of some other food	Imitation cream
All types of poultry meat where such meat constitutes an ingredient of another food and provided that the labelling and presentation of such a food does not refer to a specific type of poultry meat	'Poultry meat'
All types of cheese where the cheese or mixture of cheeses constitutes an ingredient of another food and provided that the labelling and presentation of such food does not refer to a specific type of cheese	'Cheese'
Starches, other than chemically modified starches	'Starch'

All spices and spice extracts not exceeding 2% by weight either singly or in combination in the food	'Spice', 'spices', or 'mixed spices', as appropriate
All herbs or parts of herbs not exceeding 2% by weight either singly or in combination in the food	'Herbs' or 'mixed herbs', as appropriate
Colourings, when forming an ingredient of some other food	Colourings/colouring matter.
Emulsifiers and stabilisers, when forming an ingredient of some other food	Emulsifiers/stabilisers or emulsifying/stabilising agents.
All types of sucrose	'Sugar'
Anhydrous dextrose and dextrose monohydrate	'Dextrose' or 'glucose'
All types of caseinates	'Caseinates'
Milk products containing a minimum of 50% of milk protein (m/m) in dry matter * <i>*Calculation of milk protein content: Kjeldahl nitrogen x 6.38</i>	'Milk Protein'
Press, expeller or refined cocoa butter	'Cocoa butter'
All crystallized fruit not exceeding 10% of the weight of the food	'Crystallized fruit'
Flavourings, when forming an ingredient of some other food	'Flavour (s) and Flavouring(s)' The expression "flavours" may be qualified by "natural", "nature identical", "artificial" or a combination of these words as appropriate.
The following modified starches: Dextrin roasted starch, acid-treated starch, alkaline-treated starch, bleached starch, oxidised starch, enzyme-treated starch, monostarch phosphate, distarch phosphate, phosphate distarch phosphate, acetylated distarch phosphate, starch acetate, acetylated distarch adipate, hydroxypropyl starch, hydroxypropyl distarch phosphate, starch sodium octenyl succinate, acetylated oxidised starch	'Modified Starch(es)'